

HAM AND SPINACH SALAD

INGREDIENTS:

Salad:

1 handful spinach leaves
3 leaves corrugated lettuce
1 carrot
1 tablespoon rapeseed oil
salt
dried thyme
3 slices Sokolów Szyńka Basiuni
2 tablespoons horseradish
1 teaspoon mayonnaise
3 pickled cucumbers
6 yellow cherry tomatoes
6 red cherry tomatoes
1/2 bunch chive stalks

Dressing:

3-4 tablespoons rapeseed oil
1 clove garlic
1 level teaspoon honey
1 tablespoon white wine vinegar
salt, freshly ground pepper

PREPARATION:

1. Prepare sauce: crush garlic in a press and mix with other dressing ingredients.
2. Cut carrot into thin slices, then fry it on a little bit of rapeseed oil. Season to taste with salt and dried thyme. Continue frying stirring occasionally, until the slices are nicely golden brown (5-6 minutes).
3. Cut cherry tomatoes into halves. Cut pickled cucumbers into slices. Mix horseradish and mayonnaise. Lay ham slices on a board, then put a thin layer of sauce on them, roll them and cut into strips 1 cm wide. Finely chop the chives.



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4. On a platter put alternately the spinach, salad divided into smaller fragments, tomatoes, cucumbers and carrot. Pour dressing over the whole. Put ham rolls on top. Sprinkle with chives.