



KABANOS SAUSAGE AND BAKED CAULIFLOWER SALAD

INGREDIENTS:

Salad:

- 2 large handfuls rocket
- 1 packaging Sokolów Polish kabanos sausages
- 1/2 small cauliflower
- 2 teaspoons rapeseed oil
- 1 clove garlic
- 1 level teaspoon honey
- pinch of Himalayan salt
- 16 strawberries
- 1 handful of begonia and impatiens flowers

Dressing:

- 5 tablespoons rapeseed oil
- 1 clove garlic
- 1 tablespoon wine vinegar
- 1/2 teaspoon hot mustard
- 1 tablespoon honey
- salt, freshly ground pepper

PREPARATION:

1. Crush garlic in a press then mix with the remaining dressing ingredients until homogeneous.
2. Divide cauliflower into smaller florets, thoroughly coat with oil mixed with honey, pressed garlic and salt (it's best to do it with a hand or using a brush), then put them on a baking tray. Bake for 25 minutes in an oven preheated to 200°C (top and bottom heater).
3. Cut kabanos sausages into pieces 1.5 cm long. Remove stalks from strawberries, then cut into quarters.
4. On a platter put alternately the rocket, cauliflower, pieces of strawberries and kabanos sausages. Pour dressing and decorate with



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begonia and impatiens flowers.