

KABANOS SAUSAGE SALAD

INGREDIENTS:

2-3 handfuls lettuce mix (iceberg, endive, romaine)
80-100 g Sokolów French kabanos sausages
60-80 g Grana Padano cheese
14 quail eggs
2-3 slices wholemeal sunflower bread
2-3 tablespoons oil
2 cloves garlic

Sauce:

1 tablespoon mayonnaise
1 tablespoon thick natural yoghurt
2 cloves garlic
6 anchovies' fillets
Salt, freshly ground pepper

PREPARATION:

1. Prepare sauce. Finely chop anchovies. Crush 2 cloves of garlic in a press. Add yoghurt and mayonnaise, season with salt and pepper to taste, then mix thoroughly.
2. Cut kabanos sausages into pieces 5-10 mm long. Thinly slice cheese with a knife or peeler.
3. Heat the oil in a pan. Peel and slice 2 cloves of garlic. Put diced bread and garlic into hot oil. Fry stirring occasionally, until the bread is brown on each side. Put fried toast onto a plate covered with a piece of kitchen towel.
4. Prepare medium boiled eggs: Put eggs into boiling water and boil on small fire for 2 minutes. Next, remove eggs from the burner, immediately pour ice-cold water and peel. Add sauce to the lettuce mix, then put it, the sausages, the cheese and toast on plates alternately. Cut cooked eggs in half and put on the salad.