

PUPIL'S EXCUSE

INGREDIENTS:

1 egg
Piece of French pastry with dimensions of approx.
25 cm x 2.5 cm
1 packaging paluszki Sokołowskie
1 handful clover sprouts
3 cucumbers
6 radishes
1/2 yellow pepper
10 cherry tomatoes

PREPARATION:

1. Cut the dough into strips approx. 5 mm wide, and then wrap paluszki Sokołowskie in them. Smear with mixed egg and put on a baking tray lined with baking paper. Place in an oven preheated to 220°C. Bake for 12-15 minutes, until the dough is nicely golden brown. When the sausages cool down, cut them in half and put into a box lined with well-dried clover sprouts.
2. Cut radishes into quarters. Wash the pepper, remove the core and cut into strips. Cut cucumbers lengthwise into four parts. Add all vegetables into the box.