



## SALAD WITH CHERRIES AND SALAMITKI SAUSAGES

### INGREDIENTS:

#### *Salad:*

- 2 handfuls rocket
- 80g Sokołów mould salami sausages
- 2 handfuls cherries
- 1 level teaspoon coconut oil
- 2 tablespoons balsamic vinegar
- 1/2 corn cob
- pinch of sugar
- 120g mozzarella mini balls

#### *Dressing:*

- 4 tablespoons grapeseed oil
- 1 clove garlic
- 1 tablespoon apple vinegar
- 1 teaspoon maple syrup
- salt, freshly ground pepper

---

### PREPARATION:

1. Crush garlic in a press then mix with the remaining dressing ingredients until homogeneous.
2. Heat coconut oil in a pan. Remove seeds from cherries and throw them onto the oil. Immediately add balsamic vinegar and fry for 3 minutes on a fairly high heat, shaking the pan vigorously from time to time.
3. Cut sausages into thin strips. Put corn into a boiling water with sugar and boil for about 6 minutes. After cooling, cut the kernels off. Dry mozzarella balls and split them in half.
4. On a platter put alternately all the salad ingredients, then pour the dressing.