



## SALAD WITH HAM AND CARMELIZED FENNEL

### INGREDIENTS:

1-2 bulbs fennel  
1 packaging Sokolów Sarmatian ham  
juice from 2 oranges plus 1/2 orange for decoration  
100 g sugar  
1 teaspoon grated ginger  
1/2 quince  
3-4 bulbs cooked Jerusalem artichoke  
1 packaging lettuce mix  
100 g walnuts or hazelnuts  
salt, pepper

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### PREPARATION:

1. In a pan caramelize sugar with orange juice and ginger. When the caramel is golden, add nuts and boil over low heat. Put nuts into a bowl.
2. Cut quince into thin strips, add to the caramel and heat for a while. Put quince into a bowl. Put sliced fennel in a pan. Season with salt and pepper.
3. Cut ham into strips. Put the salad mix on a plate. Add caramelized fennel, Jerusalem artichoke slices, quince and pieces of ham. Garnish with walnuts, orange cut into pieces and pour sauce.