



SPRING SALAMI SALAD

INGREDIENTS:

Salad:

- 1 large handful corn salad / rocket mix
- 6 slices Sokolów salami in tomato sprinkles
- 5 pickled pattypan squash
- 10 black olives
- 1 small Ramiro pepper (6-8 cm long)
- 40 g cow milk feta-type cheese
- 2 tablespoons sunflower seeds

Dressing:

- 4 tablespoons grapeseed oil
- 1 tablespoon white wine vinegar
- 1 flat teaspoon agave syrup
- 1 tablespoon fresh oregano leaves
- 2 cloves garlic
- herb salt, freshly ground pepper

PREPARATION:

1. Prepare dressing: mix oil, vinegar, agave syrup, oregano, 1 garlic clove, and seasoning with a blender until homogeneous. Roll salami slices and cut into 3 equal pieces. Drain off pattypan squash and olives and cut into thin slices.
2. Mix well-cooled feta cheese with sunflower seeds and garlic clove pressed through garlic press to create a paste. Core the pepper, stuff it with paste and slice it using a very sharp knife (6-8 mm-thick slices).
3. On a platter, put alternately corn salad with rocket, pattypan squash, olives and salami roses. Pour dressing, then finish by inserting cheese-filled pepper slices between salad leaves.