

SWEET-HOT SALAD WITH SALAMI

INGREDIENTS:

1 handful lettuce mix (e.g. corn salad, spinach and beet leaves)
1/2 packaging Sokolow salami chips
5 strawberries
40 g dark chocolate
handful walnuts
1 kiwi fruit
1 parsley root
chilli pepper about 2 cm long
1-2 tablespoons maple syrup
rapeseed oil
2-3 tablespoons olive oil
1 tablespoon balsamic vinegar
Himalayan salt
freshly ground coloured pepper

PREPARATION:

1. Mix oil, balsamic vinegar, salt and pepper. Cut salami chips into strips.
2. Cut parsley into thin slices, then fry them in a pan with a bit of rapeseed oil. After a while, add a pinch of salt, chilli pepper grated on a fine-mesh grater and a touch of maple syrup. Fry until the slices are nice and gold (for 5-6 minutes), stirring occasionally.
3. Peel the kiwi, cut it into slices, and then divide it into quarters. Remove stalks from strawberries, then cut into half slices. Melt chocolate in a water bath. Immerse strawberries in the chocolate (set aside 1 tablespoon of strawberries for decoration), and then put on a cutting board lined with baking paper and refrigerate for 20 minutes.
4. On a platter put alternately the lettuce mix, salami chips, parsley, strawberries in chocolate and small pieces of walnuts. Decorate with strawberries and pour dressing.