



TART WITH FOODBOLÓWKI SAUSAGES, PEAR AND BLUE CHEESE

INGREDIENTS:

- 1 packaging Foodbolówki sausages
- 1 packaging ready-made puff pastry
- 1 pear
- 1 leek
- 1 packaging blue cheese
- 2 tablespoon chopped thyme
- 1 heaped tablespoon mayonnaise
- 2 teaspoons mustard
- salt, pepper
- frying oil

PREPARATION:

1. Mix mayonnaise with mustard. Spread the puff pastry on a baking tray, roll the edges and press with a fork. Spread the centre of the pastry with mayonnaise-mustard mix.
2. Clean the leek, cut into small pieces and fry in a pan. Cut pear into slices.
3. Put sliced pear, leek, Foodbolówki sausages and small pieces of blue cheese on the dough. Sprinkle with chopped thyme.
4. Put in the oven preheated to 180°C. Bake for about 30 minutes or until the top is nice and brown.