

THE FESTIVAL OF SNACKS

INGREDIENTS:

1 mini Romaine lettuce
1 packaging Sokolów mini smoked snacks
120 g Camembert cheese
1/2 cauliflower (marinade: 2-3 tablespoons rapeseed oil, 1 teaspoon cinnamon, salt, freshly ground pepper)
3 apricots
3 tablespoons goji berries
olive oil, salt, freshly ground pepper

PREPARATION:

1. Tear or cut the lettuce leaves into smaller fragments.
2. Divide cauliflower into smaller florets, thoroughly coat them in the marinade (it's best to use the brush) and put on a baking tray. Bake the cauliflower for 25 minutes in an oven preheated to 200°C (top and bottom heater).
3. Pour boiling water over the berries and soak them for approx. 10 seconds. Dry them on a sieve. Cut the apricots into half-moons. Cut the smoked snacks lengthwise into four parts. Cut the well-chilled cheese into smaller pieces.
4. Add all salad ingredients alternately into a lunchbox and finally sprinkle with olive oil and salt and pepper.