



WHITE SAUSAGE IN CREAM AND HORSERADISH SAUCE

INGREDIENTS:

1 package of extra raw white sausage Sokolów
2 tablespoons oil
1 onion
600 ml 36% cream
2 heaping tablespoons grated horseradish
half a bunch of parsley
handful of grated gouda cheese

PREPARATION:

1. In a frying pan, heat the oil and fry the sausage until browned (about 5 minutes), then transfer it to an ovenproof dish.
2. In the same pan, fry a finely chopped onion along with a pinch of salt. Add cream to the glazed onions and leave it on the heat until half the volume of the sauce is reduced, stirring it from time to time. Finally, add horseradish and finely chopped parsley and cook everything together for about 2 more minutes.
3. Pour such prepared sauce over the sausage, sprinkle grated cheese on top. Bake the whole thing for about 15 minutes at 180°C.