

## WHITE SAUSAGE WITH PEARL ONIONS AND SPINACH

### INGREDIENTS:

5 Sokołów "Natrurrino" white sausages  
120 ml dry white wine  
100 g baby spinach  
100 g pearl onions  
1 small courgette  
20 g honey  
50 g dried tomatoes  
100 g butter  
handful of hay  
salt  
pepper

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### PREPARATION:

1. Scald the sausages, remove the casings and cut them into slices about 1.5 cm thick. Smoke butter in a pot with the hay set on fire and leave for 20 minutes.
2. Drain the onions and caramelize with honey. Add courgette sliced into thin slices, dried tomatoes and sausages.
3. Simmer over high heat, gradually pouring wine. Add the spinach (set some leaves aside for decoration), salt, pepper and butter. Remove from the heat. Before serving, decorate with fresh spinach leaves.