



Just a  
SALAD

## WINTER MORNING

### INGREDIENTS:

#### *Wieners in dough:*

- 1 packaging Sokolów ham wieners
- 2 teaspoons dried oregano
- 1 egg
- 120 ml skimmed milk
- 100 g flour
- Himalayan salt

#### *Salad:*

- 1/2 long green cucumber
- 2 large handfuls lettuce mix
- 1 tablespoon olive oil
- 1 large handful radish sprouts
- 12 radishes
- 350 g cherry tomatoes
- 4 tablespoons fried and salted sunflower seeds
- salt, freshly ground colour pepper

#### *Sauce:*

- 5-6 tablespoons tomato sauce

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### PREPARATION:

1. Crack an egg in a high dish. Add milk, flour and spices, then mix until the ingredients are well combined (the dough should be thick). Cut the wieners into pieces, each approx. 2 cm long, and then slice them lengthwise into halves and put into a dish with the dough.
2. Heat the oil in a frying pan. Use a spoon to put wieners dipped in the dough on a pan. Fry over medium heat on both sides until nice and golden brown (about 5 minutes in total). When ready, put pancakes on a paper towel.
3. Cut cherry tomatoes into quarters. Slice the



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- radishes. Cut the cucumber in half lengthwise, hollow it with a spoon, and then slice using a knife with a normal or wavy blade.
4. On the plates put the wieners in dough and other salad ingredients. Sprinkle with olive oil and season to taste with salt and pepper. Serve tomato sauce in a separate vessel.