

## WITH BOTH BARRELS

### INGREDIENTS:

#### *Salad:*

2 handfuls rocket  
1 packaging Sokolów mould salami sausages  
1 handful dry penne pasta (corresponding to the number of sausages)  
8 strawberries  
1 cup yellow cherry tomatoes  
2 tablespoons pine nuts  
salt, freshly ground pepper

#### *Dressing:*

3-4 tablespoons grapeseed oil  
1 level teaspoon honey  
1 clove garlic  
1 tablespoon white wine vinegar  
1 handful basil leaves  
salt, freshly ground pepper

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### PREPARATION:

1. Put all the sauce ingredients in a high vessel and blend them until homogeneous.
2. Cook pasta according to instructions on the packaging, rinse in cold water and set aside on the strainer. When the pasta cools down, sprinkle it with olive oil.
3. Insert sausages into pasta tubes, then slice diagonally in half. Cut tomatoes into halves. Remove stalks from strawberries, then cut into quarters. Fry pine nuts on a dry pan.
4. On a platter put alternately the rocket, cherry tomatoes, strawberries and pasta with salami. Pour dressing and sprinkle with pine nuts.