



SOUR SOUP

INGREDIENTS:

1 l beef broth
Oil for frying
1 packaging Sokolów raw smoked bacon
150 g Gzella Polish matured sausage with pepper
1 packaging Naturrino white sausage
handful dried mushrooms
500 ml sour soup base
dried marjoram
5 quail eggs
2 tablespoons 30% cream
pepper

PREPARATION:

1. In hot oil, fry diced bacon and sausage with pepper. After a while, add the sliced white sausage.
2. Soak dried mushrooms in water, drain and cut into small strips, add to fried bacon and sausage.
3. Pour the broth into the pot, add half the contents of the pan. Boil together for 15 minutes, add the soup base, bring to boil. Season with pepper and marjoram.
4. Add sour cream. Boil for a few minutes.
5. Put the rest of the fried sausage and bacon into plates. Top with halved boiled quail eggs and pour over the soup.