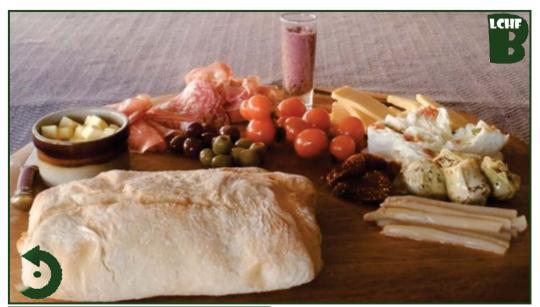


Italian Antipasti Board



Servings: Total Time:

30 mins

INGREDIENTS

Thinly Sliced Cold Cuts (Meat)

8 slices prosciutto or other cured ham 8 slices coppa or other cured pork 8 slices salami Milano or other salami Vegetables & Salads

4 marinated artichokes

8 white asparagus spears

8 stuffed or marinated green olives

8 black Calamata olives

4 sun-dried tomato quarters in olive oil 16 vine tomatoes (on the vine)

<u>Cheeses</u>

1 buffalo Mozzarella ball (about 140g) 8 slices Asiago, Cheddar or Gruyère 8 slices Fontina or Gouda or Emmental 100g olive tapenade 1 loaf ciabatta with butter

1 loaf ciabatta with butter extra virgin olive oil 1 tsp finely chopped chillies (optional)

METHOD

Drain the vegetable & salads of any liquid.
Place the tapenade & butter into serving containers.

Tear the buffalo Mozzarella ball into 4. Arrange the meats, vegetables & salads, cheese, bread, tapenade & butter on a large breadboard or serving platter.

Drizzle olive oil over the meat, vine tomatoes & Mozzarella. Sprinkle chopped chillies over the Mozzarella.

If not serving immediately, remove the bread, cover with plastic wrap & refrigerate. Bring the board back to room temperature 10-15 mins before serving and then replace the bread.

Provide dinner plates and salt & pepper grinders separately.



Serve Low-Carb Flaxseed Bread* instead of ciabatta.

