

Antipasti

A great entertainer, with a range of wonderful presenters. There's something for everyone on this terrific platter!

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Shopping List

- 6 slices salami
- 6 slices ham
- 6 slices prosciutto
- 6 grissini sticks
- 100g marinated roast red capsicum
- 100g char grilled eggplant slices
- 100g pepper dews
- 100g marinated olives
- 50g artichoke hearts
- 50g marinated mushrooms
- ½ punnet cherry tomatoes, cut in halves
- 100g fetta cubed
- 3 tbs olive oil
- 1 tsp garlic minced
- 1 bunch asparagus lower end peeled and trimmed

Method

In a bowl, toss tomatoes, fetta, oil, garlic, salt and pepper together. Heat an oiled pan, add asparagus and season, fry for 2 mins. Allow the asparagus to cool. Wrap a slice of ham around the stem. Choose a large platter and serve arranging the ingredients together in groups or rows, that can be easily accessed with your hands. Slices of crusty bread on the side and napkins make it easier to handle when eating. Serves 5-8.