



Vegetarian Antipasto Platter

Entertaining? Remember it doesn't have to be complicated to be delicious or impressive. Inspired by travels around the Mediterranean, I like to keep things super simple with platters of food down the centre of a long table. To the colourful array of vegetarian antipasto below, I add cooked prawns with lots of lemon wedges; smoked salmon with caperberries, dill and thinly sliced red onion; salumi such as pancetta, 'nduja, salami and salsiccia from Salumi Australia; a large tin of good anchovy fillets and a bowl of olives. Grilled Zucchini with Stracciatella and Figs & Prosciutto make great additions too, plus lots of crusty bread. The capsicum, eggplant and mushrooms are all best cooked the night before and the asparagus can be as well. In the morning, everything, including the Insalata Caprese, can be assembled on the platter and covered in the fridge until just before the guests arrive. And of course, we'll be drinking Sbagliato, Aperol Spritz or one of my other Top 5 Prosecco cocktails!

Serves 4 or more



INGREDIENTS

- Insalata Caprese
- Melanzane Grigliate
- Funghi Trifolati
- Steamed Asparagus
- Peperoni in Padella
- Extra virgin olive oil, for drizzling
- Salt flakes and freshly ground black pepper, to taste
- Crusty bread, for serving

METHOD

1. Arrange Insalata Caprese at one end of a platter and Melanzane Grigliata at the other end.
2. Add strips of Funghi Trifolati, Steamed Asparagus and Peperoni in Padella down the centre.
3. Drizzle with a little oil and sprinkle with salt and/or pepper if needed.
4. Serve with crusty bread.