

Antipasto Platter

Serves 20 | Active Time: 45 minutes | Total Time: 45 minutes

Swick

Chef's Notes

When building a platter like this, a good rule of thumb is 2 ounces per person. If you are serving other platters as well, like a cheese or salmon platter, then this platter will easily serve 20-25 or more.

Preparing the Ingredients for Assembly

It is important that the meat is sliced very thin, so make sure to emphasize this when at the deli.

Slice the bocconcini (fresh mozzarella). Mix the pesto and olive oil together and drizzle over top so the cheese takes on some additional flavor and color. You could also use olive oil and freshly chopped herbs, such as basil or Italian parsley.

Next, dice up the marinated artichokes and roughly slice the grilled, red peppers. Line up the asparagus, slice in half and set aside. Slice the tomatoes.

Step 1: Preparing the Ingredients for Assembly

- 1 whole saucisson sec, thinly sliced
- 3 whole bocconcini cheese rounds
- 2 tsp pesto
- 2 tbsp extra-virgin olive oil
- 4 whole, marinated artichokes
- 1 whole, grilled red bell pepper
- 24 stalks grilled asparagus
- 6 whole, roma or campari tomatoes

Prosciutto Wrapped Melon

First peel and core the cantaloupe. Cut it in half, cut it in half again and then cut into small wedges.

Make sure the prosciutto has been sliced very thin (enough so you can see through it). Slice lengthwise in half and roll each piece of cantaloupe in a single strip of prosciutto.

Step 2: Prosciutto Wrapped Melon

- 1 whole cantaloupe
- 200 g prosciutto (about 20 slices)

Assemble the Platter

Start by arranging the meats. Lay the salami down flat, which will indicate the beginning of the presentation line. Follow this line with the next meat, but this time fold the salami in half to create some additional texture. Overlap this layer with the first, to add height to the platter. Do the same with the next layer of meat, again, adding another color and layer of texture.

Next, add the prosciutto-wrapped melon. Fan out the asparagus ends, and set the tips on top of that. Place a small bowl of marinated olives in the center. Add the bocconcini and drizzle with some of the pesto oil. If you are arranging the platter far in advance, hold off on this until just before serving.

Fan the tomatoes on top of the cheese and asparagus. Build everything up to the focal point, which, in this case, is the bowl of olives. Try to maintain the same curvature as the cheese and asparagus.

Feel free to nudge things around for a bit of extra room, but try to maintain the presentation lines. Next, add the red peppers, separating the two red colors with the marinated artichokes. Try and save the best pieces for last and point the artichokes on top in the same direction. Add some roasted garlic cloves to the olives if you like.

As a final touch, garnish with a bit of frisée lettuce, which will add nice color and texture. Tuck it in and underneath the bowl to add to the height of the platter and to hide the stems.

There are no hard rules. Be creative and enjoy the process as much the food.

Step 3: Assemble the Platter

- 200 g pepper salami (about 25 slices)
- 200 g sopressata (about 25 slices)
- 25 whole, marinated olives
- 1 head roasted garlic
- 1 head baby frisée lettuce