Fantasia Antipasto Platter with Mortadella, Giardiniera, Olives & Taralli



Serves: 6 - 8 antipasto serves

Ingredients

- 400g drained Montefiore Fantasia
- 180g thinly sliced mortadella
- 180g well drained Italian giardiniera
- 150g Sicilian green olives
- 120g taralli
- 30ml extra virgin olive oil
- 10g fresh basil
- 1g black pepper

Method

STEP 1

Drain the Fantasia and giardiniera thoroughly so no excess liquid pools on the platter.

STEP 2

Fold the mortadella into loose ribbons rather than laying it flat.

STEP 3

Arrange Fantasia as the central cheese element, then build distinct clusters of mortadella, giardiniera, olives and taralli around it.

STEP 4

Drizzle the Fantasia lightly with olive oil and finish with black pepper and a restrained amount of basil.