Italian Antipasti with Cherry Bocconcini, Sopressa & Focaccia



Serves: 6
Prep Time: 20 mins
Cook Time: 5 mins

Ingredients

- 250 g Montefiore Cherry Bocconcini, well drained
- 300 g ripe mixed/heirloom tomatoes, cut into wedges and thick slices
- 120 g marinated artichoke hearts, well drained and cut into wedges
- 100 g mixed pitted Italian olives, drained
- 120 g sopressa total: 60 g finely chopped for dressing + 60 g thinly sliced for platter
- 250-300 g focaccia, cut or torn into generous pieces
- 20 g fresh basil leaves
- 45 ml extra virgin olive oil
- 1/2 tsp fennel seeds, lightly crushed
- 30 ml red wine vinegar
- Freshly cracked black pepper
- Sea salt, only if needed

Method

STEP 1

Drain the Cherry Bocconcini, artichokes and olives thoroughly. Bring the Bocconcini towards room temperature for 15-20 minutes.

STEP 2

For the dressing, heat 45 ml olive oil in a small frying pan over medium heat. Add 60 g finely chopped sopressa and cook for about 4 minutes, stirring, until the small pieces are crisp and the fat has rendered.

STEP 3

Remove the pan from the heat. Stir in the crushed fennel seeds, then carefully add the red wine vinegar. Set aside until warm/room temperature – never pour a very hot dressing over the fresh cheese.

STEP 4

Taste the dressing before adding salt. Sopressa, olives and artichokes are already salty, so it may need none.

STEP 5

Arrange the tomatoes, artichokes, olives and Cherry Bocconcini over a broad platter in loose, identifiable groups. Fold the remaining 60 g sliced sopressa through the composition.

STEP 6

Spoon the crispy sopressa dressing mainly over the tomatoes and around the Bocconcini, leaving plenty of clean white cheese visible.

STEP 7

Finish with basil and black pepper. Add the focaccia alongside or at one edge of the platter immediately before the final shot.