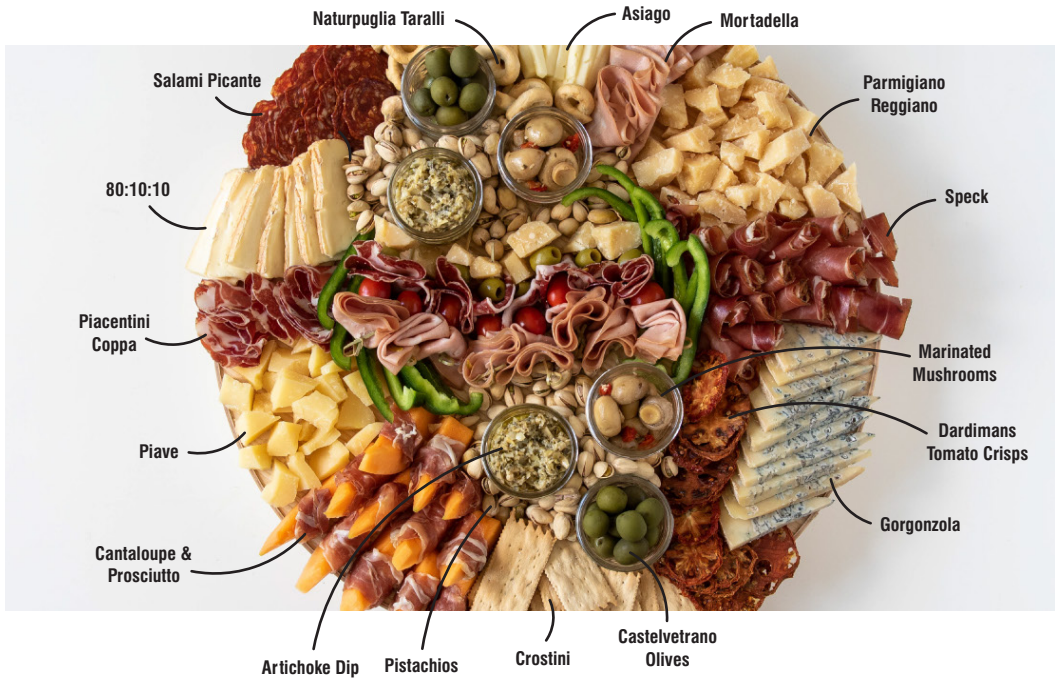


The Antipasto Board

Prep: 25 min. | Assembly: 15 min. | Total: 40 min.

A gourmet collection of Italy's best flavors.



Components:

CHEESE

- ½ lb. Murray's Parmigiano Reggiano
- ½ lb. Piave Vecchio
- ½ lb. Asiago Pressato
- ½ lb. Gorgonzola Mountain
- ½ lb. 80:10:10

CHARCUTERIE

- 1 ea. Prosciutto San Daniele
- 1 ea. Murray's Speck Sliced
- 1 ea. Rovagnati Mortadella
- 1 ea. Charlito's Salami Picante
- 1 ea. Piacentini Coppa Tray

ACCOMPANIMENTS

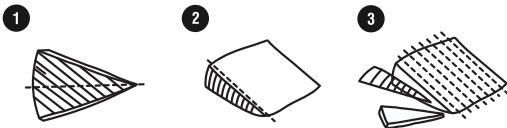
- 1 ea. Murray's Roasted & Salted Pistachios
- 1 ea. Naturpuglia Taralli Classic
- 1 ea. Castelvetro Olives
- 1 ea. Marinated Mushrooms with Garlic & Herbs
- 1 ea. La Panzanella Crostini with Rosemary
- 1 ea. Mt. Vikos Artichoke Spread
- 1 ea. Dardimans Tomato Crisps
- 1 ea. Cantaloupe

GARNISH

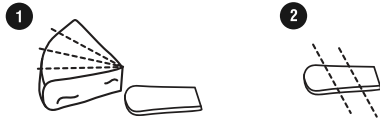
- Fresh Produce

Prep Directions:

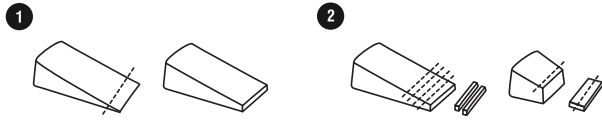
1. Remove cheeses from fridge one hour before serving.
2. Slice the Gorgonzola into triangles.



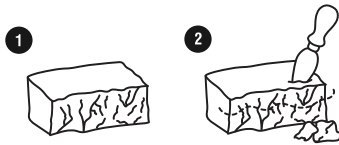
3. Slice the 80:10:10 into even-sized rectangles.



4. Slice the Asiago Pressato into long, thin sticks.



5. Chunk the Parmigiano and Piave.



6. Fold the Mortadella slices into fan or triangle shapes.

7. Fold the Speck into small rolls.

8. Slice 8-10 wedges of cantaloupe and wrap them in Prosciutto.

Assembly Directions:

1. On a round board, place six empty jars in two clusters of three, with one cluster towards the top of the board, and one towards the bottom.
2. Working clockwise around the edge of the board, create piles of each cheese. At the 8 o'clock position, pile the Piave chunks. At the 10 o'clock position, pile the 80:10:10 slices. At 12 o'clock, pile the Asiago slices. From the 1-2 o'clock positions, create a pile of Parmigiano chunks. From the 4-5 o'clock positions, create a neat pile of Gorgonzola triangles.
3. At the 7 o'clock position, right next to the Piave, neatly arrange the cantaloupe and Prosciutto wedges. On the other side of the Piave, create a pile of Piacentini Coppa that touches the edge of the 80:10:10. On the other side of the 80:10:10, place the slices of Charlito's Salami Picante. In between the Asiago and the Parmigiano, place the triangle folds of Mortadella. Directly on the other side of the Parmigiano, neatly pile the rolls of Speck.
4. Next to the cantaloupe wedges, create a pile of La Panzanella Crostini. To the right of the crostini, fill the space between the crostini and Gorgonzola with Dardimans Tomato Crisps, allowing the crisps to fill the space between the Gorgonzola and the jars. At the top of the board, between the Salami Picante and the Asiago, fill the space with Naturpuglia Taralli.
5. Fill one jar in each cluster respectively with Castelvetro Olives, Marinated Mushrooms, and Mt. Vikos Artichoke spread.
6. Surround the jars with Murray's Roasted and Salted Pistachios.
7. Fill the empty space in the center with your desired combination of leftover charcuterie, fresh produce, olives, or nuts.