

Antipasto all'Italiana



INGREDIENTS

(4 portions)

at least 4 different cuts of [charcuterie](#)

at least 4 different [cheeses](#)

[Olives](#)

[Extra virgin olive oil](#)

[Aged Balsamic Vinegar](#)

1 or 2 tomatoes

Artisan bread or grissini

Description

This is traditional antipasto, "before the meal", all'Italiana: very easy to make and it is the ideal antipasto for an "Italian" themed dinner, the traditional first course of a formal Italian meal

Preparation

The antipasto all'Italiana is often served in Italy, not only as antipasto served at the table, but also as a "waiting" food whilst all guests arrive, also served as a buffet and it is very easy to make.

Use a long or round platter, the traditional antipasto all'Italiana is ideal for an "Italian" themed dinner, if you are using sausages or the likes of salami or soppressata, slice them with a knife and make slice slightly thicker, for all the traditional Italian big ones, from ham to mortadella, buy them already sliced or slice them thin. Add the cheeses, try use different cheeses and put the olives and tomatoes in the middle. Drizzle extra virgin olive oil on everything, a few drops of real, thick balsamic vinegar, and serve with some homemade or artisan bread or grissini. Delicious. If you won't feel like doing the slicing and cutting, you can order our [antipasto all'italiana](#), just choose the number of people it is for

Suggested wine for the Antipasto all'Italiana is our organic, vegan, [Lambrusco](#)