



RECIPE



[Antipasti Recipe – Bruschetta, Mozerella & Tomato Salad, Portobello Mushroom with Garlic and Tomatoes, Parma Wrapped Melon, Olives and Salami](#)

Ingredients

- Olives of choice
- Ciabatta
- Pesto
- Garlic Oil or Olive Oil
- Balsamic Glaze
- Garlic
- Large Tomatoes
- Cherry Tomatoes
- Fresh Basil
- Mozzarella
- Red Onion
- Portobello Mushroom
- Parmigiano Reggiano or Parmesan
- Parma Ham
- Salami
- Melon (I used Cantaloupe)
- Salt & Black Pepper

Method

Finely chop the cherry tomatoes, chop some large tomatoes into both cubes and slices, garlic, red onion and roughly cut the basil, saving some leaves for presentation

Mix the cherry tomatoes, garlic and basil with salt, black pepper and basil and arrange on top of the portobello mushroom, drizzle with garlic oil or olive oil and put on a baking tray in the oven at about 180 degrees, cook for approx 10 mins



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Mix the red onion with the large tomatoes, basil, salt, pepper and garlic oil or olive oil, save some red onions for the mozzarella salad

After about 10 mins of the mushroom being in the oven sprinkle some parmigiano reggiano or parmesan on top and add some slices of ciabatta to the tray

After a few minutes, flip the ciabatta slices and spread with pesto, then add some of the red onion and tomato mix on top and put back in the oven these only need 5 mins as you just want the mix to warm through, the mushroom can be taken out too

Slice some mozerella and place alternating with the sliced large tomato on a plate, drizzle garlic oil or olive oil, sprinkle some of the red onion and add salt pepper (you can also drizzle some balsamic glaze on too if you want) add chopped fresh basil

Chop the melon remove the seeds and wrap with parma ham

Decorate with basil leaves and enjoy 😊