



6 SERVINGS



20 MINUTES



478 CALS

Your Dinner Guests are Sure to Adore This Antipasto Recipe

MIGUEL PORTILLO

Ingredients

- 200 g mortadella, finely sliced
- 200 g bresaola, finely sliced
- 200 g turkey breast, finely sliced
- 200 g ham, finely sliced
- 200 g truffle mortadella
- 1 can artichokes
- 200 g olives
- 1/2 lb mozzarella cheese, in slices
- 1 loaf toasted bread slices
- 1 lb cherry tomatoes
- 1 tbsp olive oil

Instructions



PREP: 10M

| COOK: 10M

| READY IN: 20M

1. Preheat the oven to 350 C°.
2. Place the cherry tomatoes on a baking sheet and pour the olive oil on top. Place the baking sheet in the oven and bake for about 10 minutes.
3. In the meantime, put the mortadella, bresaola, turkey and ham on a wood tray and arrange in a pleasing aesthetic. Place the cheese in the middle.
4. Take the cherry tomatoes out the oven and put them on top along with the artichokes, olives and toasted bread.
5. Serve and enjoy this Italian starter.