

Italian Antipasto Platter

Suggestions:

Prosciutto Rosettes

To make prosciutto rosettes:

- First, wash your hands well, as you're handling food that won't be cooked before eating.
- Next, take a piece of prosciutto and twist into a long strand.
- Then wrap it tightly into a rosette, tucking the end underneath if necessary to keep it from unrolling. (I've found, though, that this is rarely necessary; the meat is moist enough that it holds its shape after rolling up.)
- Arrange on a platter with some cheese and pickles and you're done.



Italian Cheeses *(1 or 2 of the following)*

Gorgonzola

Pecorino Toscano

Taleggio

Fontina d'Aosta

Parmigiano-Reggiano

Mozzarella di Bufala

Provolone

Asiago

Robiola Piemonte

Pickles

Artichoke Hearts

Thin slices of baguette, brushed with olive oil and grilled

Sources:

<http://www.thekitchn.com/pretty-party-trays-how-to-make-137232>

<http://www.serious-eats.com/2012/07/9-italian-cheeses-to-know-and-love.html>