

Antipasti on wooden serving board



10 persons



Ingrediënten

- 150 g Chicken fillet with sun-dried tomatoes
- 150 g Traditionally smoked Turkey fillet
- 150 g Chicken with garden herbs
- 1 ciabatta bread
- 100 g olives
- 100 g sun-dried tomatoes
- 100 g mini mozzarella balls
- 1 dl olive oil
- Pepper from the peppermill and coarse sea salt
- Dried pizza herbs
- 100 g but mixtures
- Bread sticks

Bereiding

Cut the chicken and turkey charcuterie into thin slices.

Arrange everything attractively on the wooden serving board along with the sun-dried tomatoes and the olives.

Cut the ciabatta into thin pieces, rub it with olive oil and bake in an oven at 180°C, until the bread pieces are nicely golden brown.

Marinate the mozzarella balls with pepper from the peppermill, coarse sea salt, dried pizza herbs and olive oil.

Mix everything well and arrange on the serving board.

Finish the board with the nut mixture and serve with the toasted ciabatta and the bread sticks.

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