

ANTIPASTO CHRISTMAS WREATH

Serves: 10 (3 Per Person)

Prep Time: 30 Minutes

Cook Time: 10-15 Minutes

INGREDIENTS

FOR THE PORT & BALSAMIC REDUCTION

140ml Port

90ml balsamic Vinegar

1 tbsp honey

FOR THE ANTIPASTO WREATH

30 small wooden skewers

350g cured meats

150g mozzarella balls

30 cherry tomatoes

30 basil leaves

200g artichoke hearts

10 fresh rosemary sprigs

Christmas ribbon (optional)

METHOD

1. To make the reduction, put the port, balsamic vinegar and honey into a saucepan and bring to boiling point.
2. Once boiling, leave the mix to simmer for 10-15 minutes until it has reduced by half, before letting it cool.
3. Next, make the skewers by arranging the cured meats, mozzarella balls, cherry tomatoes, basil leaves, olives and artichoke hearts onto the wooden skewers.
4. Arrange the skewers on a board in a circular shape to create a wreath and pour the port and balsamic reduction into a small bowl for dipping.
5. Before serving, decorate the wreath with sprigs of rosemary and a bow made from ribbon (if using).

CHEF'S TIP

To make a delicious vegetarian option swap the cured meats for plant-based alternatives and make sure the mozzarella is vegetarian friendly.