



## Antipasti Platter

### Ingredients:

180 g CAMBOZOLA  
200 g various types of ham  
100 g salami  
1 fig  
1 pear  
1 jar marinated olives  
Red grapes  
A few savory crackers

A few slices of baguette or other bread  
Walnuts  
Almonds  
Natural stone platter or refined wood board  
Optional: edible herbs or flowers as garnish



### Preparation:

1. First bake the slices of bread or baguette for a few minutes until crisp. While the bread is baking, place the CAMBOZOLA in the center of the platter.
2. Roll the ham and salami loosely and arrange around the cheese. Place the grapes, olives, and crackers around the other items.
3. Take the bread out of the oven and position it on the platter. Cut the fig into quarters and thinly slice the pear. Arrange the fruits decoratively.
4. Fill the empty areas of the platter with walnuts and almonds. Place edible herbs or flowers around the platter as garnish.