



Antipasti

Ingredients

Marinated Mushrooms

- 12 ounces button mushrooms, small whole or large cut in half
- 1 garlic clove, minced
- 1 small shallot, minced
- 3 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 1 tablespoon parsley, chopped
- pinch Kosher salt

Roasted Red Pepper

- 1 red pepper
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)

Artichoke Hearts

- 4 artichokes
- 2 garlic cloves, minced
- 1 shallot, minced
- 1/2 teaspoon [wholegrain mustard](#)
- 1 tablespoon [Fustini's Sicilian Lemon balsamic](#)
- 1 teaspoon lemon juice
- salt and pepper
- 2 tablespoons [Fustini's Gremolata olive oil](#)

Salami Cornets

- 25 slices of Genoa salami
- 4 oz cream cheese, softened
- 1 tablespoon [Fustini's 18 Year balsamic](#)
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 tablespoon horseradish
- dash [Black Sheep Worcestershire Sauce](#)
- salt and pepper

Quick Pickled Peppers

- 1 pound peppers, cherry, small banana, small Hungarian, jalapeno
- 1 up [Fustini's 12 Year White balsamic](#)
- 1/4 cup sugar
- 3 tablespoons Kosher salt
- 1 teaspoon coriander seeds
- 1 teaspoon caraway seeds

Giardiniera

- 1 carrot, peeled and waffle cut
- 1 red pepper, fine dice
- 1/2 head cauliflower, cut into small bite-size and blanched
- 3 stalks of celery, sliced thin
- 1 zucchini, small dice
- 1 cup [Fustini's Vinoso vinegar](#)
- 2 tablespoons sugar
- 1 teaspoon Kosher salt

Sharon's Hint

Other Items to Include: Anchovies, Bruschetta, Crostini, Olives, Pickled Herring, Red Pepper Mayo, Rice Crackers, Roasted Eggplant, Sliced Cheese

Directions

Step 1. Marinated Mushrooms

Brush any dirt off the mushrooms and place into a large bowl. In a separate bowl, stir together the garlic, shallot, Fustini's Tuscan Herb Olive Oil, parsley and salt. Pour over the mushrooms, stir to combine, cover tightly and refrigerate overnight. Let come to room temperature before serving.

Step 2. Roasted Red Pepper

Heat grill to hot or turn stovetop on too high. Place pepper directly on the flame and burn the pepper as fast as possible, turning so that all the skin is charred. Place the pepper in a small bowl and cover tightly with plastic wrap. Let stand 30 minutes - or until you can handle the pepper.

Carefully peel the charred skin from the meat by scraping your finger across the flesh. Do not rinse. Remove as much of the charred skin as possible. Cut the ends off with a sharp knife and cut them in half. Remove any pith or seeds and slice the red pepper into thin strips. Pour the SELECT olive oil over the peppers and stir to combine.

Step 3. Artichoke Hearts

Preheat the oven to 350 degrees. Place artichokes into a deep pan and pour 3 cups of water in the pan. Cover tightly and place into the hot oven until artichokes are very tender, 45 to 60 minutes. Remove from oven, uncover and let cool. Remove the outer leaves and choke to get to the heart of each artichoke.

Cut the hearts into quarters leaving the stem on - peel the stem if it seems fibrous. In a small ball jar, place the garlic, shallot, mustard, Sicilian Lemon balsamic, lemon juice, salt and pepper and Gremolata olive oil and shake to emulsify. Pour the vinaigrette over the artichoke hearts and refrigerate overnight.

Step 4. Salami Cornets

Lay salami out individually on a work surface. Combine the cream cheese 18 Year balsamic, olive oil, horseradish, Worcestershire, salt and pepper in a small bowl until smooth. Spread a little of this mixture onto each of the salami slices. Fold the salami by one-third and then, starting at one end, roll them up into a cornet enclosing the cream cheese.

Step 5. Quick Pickled Peppers

Wash and dry peppers and place into bowl. Bring the rest of the ingredients to a boil in a medium sized sauce pan over medium low heat. Once boiling, pour the liquid over the peppers and stir to combine. Place into ball jar and refrigerate overnight

Step 6. Giardinera

Place carrots, pepper, cauliflower, celery, and zucchini into a small bowl. Bring Fustini's Vinoso Vinegar, sugar and salt to a simmer over low heat in a small saucepan. Once simmering, pour the hot liquid over the vegetables and stir to coat. Let stand 30 minutes. Place vegetables into a ball jar and pour liquid to cover. Refrigerate overnight.