



## Antipasto Salad

## Ingredients

- 2-3 ounces Genoa Salami, chiffonade
- 1/4 cup pepperoncini, sliced
- 1 cup iceberg lettuce, chiffonade
- 1/4 cup [Castelvetrano olives](#), sliced
- 6-8 fresh basil leaves, torn into pieces
- Mozzarella from below
- fresh cracked black pepper

## Mozzarella

- 1 cup Mozzarella pearls
- 2 tablespoons [Fustini's Delicate SELECT olive oil](#)
- 1 teaspoon [Fustini's Tuscan Spice blend](#)
- 1 garlic clove, pulverized

## Dressing

- 1/4 cup [Fustini's Vinoso Wine Vinegar](#)
- 1 teaspoon [Wholegrain Mustard](#)
- 1 garlic clove, minced
- 1 teaspoon lemon juice
- pinch [Fustini's Tuscan Spice blend](#)
- 2-4 tablespoons [Fustini's Delicate SELECT olive oil](#)

# Directions

## Step 1.

Place salami, Pepperoncini, lettuce, olives, and basil in large bowl and pour dressing over top. Gently toss to coat and divide between service plates. Place mozzarella around and serve with fresh cracked black pepper.

## Step 2. Mozzarella

Mix all together and refrigerate overnight.

## Step 3. Dressing

Whisk together vinegar, mustard, garlic, lemon juice and Tuscan Herb spice blend in bowl. While whisking, slowly drizzle enough Fustini's Delicate SELECT olive oil to emulsify the dressing. Use immediately.