

Italian starter platter

With this starter platter, you can enjoy the diversity of Italy to the full! A tempting combination of crispy mini pizzas, colorful pasta skewers, creamy burrata, crispy grissini, juicy marinated olives and much more ensure Italian moments of pleasure.

Zutaten
4 Portionen

Ingredients Mini pizzas
150 Yeast dough
100 g strained tomatoes
100 g Cherry tomatoes
1 Mozzarella
1 TL Dried oregano
Basil, fresh
Pasta skewer ingredients
Byodo sea salt
Byodo Roast Olive Mediterranean
Basil, fresh
2 TL Byodo Pesto Rosso
2 TL Byodo Pesto alla Genovese
2 Leaves Lettuce
150 g Mini mozzarella
150 g Cherry tomatoes
100 g Byodo Rigatoni, light
1 Zucchini
1 Paprika
1 Glass Artichokes, grilled
Other ingredients Appetizer platter

1 Burrata
100 g Olives, marinated
50 ml Byodo extra virgin olive oil, from Italy
50 g Byodo Sesame Grissini Rustico
50 g Byodo Grissini Classico
Mini Scamorza
50 g Salami
50 g Almonds
50 g Cherry tomatoes
1 Ciabatta bread
Byodo Crema con "Aceto Balsamico di Modena IGP"

Zubereitung

Preparation of mini pizzas:

Prepare the yeast dough and form mini pizzas about 4 cm in size. Spread with a dollop of tomato puree and bake in the oven at 180 °C top/bottom heat for 12-15 minutes. Slice 100 g cherry tomatoes and place one or two slices on the pizzas. Garnish with shredded mozzarella, dried oregano and basil.

Preparation of pasta skewers:

Wash the zucchinis, cut into large cubes and spread with 2 tablespoons of Mediterranean fried olive oil and season lightly with salt. Spread on a baking tray lined with baking paper and bake for 20 minutes at 180 °C, leave to cool.
Bring salted water to the boil and cook the rigatoni for 10-11 minutes until al dente, then drain. Mix the pasta with 2 teaspoons of pesto rosso. Drain the mini mozzarella and mix with the pesto alla genovese. Wash the cherry tomatoes and basil, drain the artichokes. Now thread the zucchinis, pasta, pesto mozzarella balls, tomatoes, basil and artichokes onto the skewers in different orders.



Preparation of Italian starter platter:

Place a burrata in the middle and add a small bowl of olives.
Place the mini pizzas and pasta skewers on the plate. Place a small bowl of extra virgin olive oil from Italy on the plate for dipping. Place the Sesame Grissini Rustico on one side and the Grissini Classico halved in the middle on the other side. Fill the gaps with mini scamorza, salami, almonds and more cherry tomatoes if necessary. Serve with sliced ciabatta bread and Crema con “Aceto Balsamico di Modena IGP”.

