



## Antipasto Platter

Preparation 10 minutes; Marinating 2 hours;

Serves 4

1/3 cup extra virgin olive oil

2 tbs balsamic vinegar

2 garlic cloves, crushed

1 teaspoon caster sugar

2 tsp Dijon mustard

salt & ground black pepper

200g button mushrooms

char-grilled vegetables (like eggplant, pumpkin, capsicum), to serve

crusty bread, to serve

1. Combine oil, vinegar, garlic, sugar, mustard and salt and pepper in a bowl.
2. Whisk well to combine. Add mushrooms. Toss to coat. Cover and refrigerate 2 hours or until mushrooms have absorbed marinade.
3. Spoon mushrooms into a bowl. Place on a platter with char-grilled vegetables.
4. Serve with crusty bread.

**Note: Semi-dried tomatoes, shaved ham, cheese and olives are all good ideas to add to antipasto platter.**