



African Antipasto

A TAPAS-INSPIRED ARRAY OF EAST AFRICAN FLAVOURS

INGREDIENTS

20 slices either smoked game carpaccio/
grilled ostrich or 2 cups soft biltong
10 mozzarella balls or labneh cheese
5 small fresh radishes, thinly sliced
2 cups marinated moroccan olives
2 cups rocket leaves
Bruschetta/grilled flat bread
/poppadoms/root vegetable crisps

SERVES 10

ADDITIONAL IDEAS

Dry mango slices topped with blue cheese
Smoked snoek paté
Goat's cheese
Prawn skewers
Marinated mushrooms
Roasted peppers with basil
Grilled aubergines
Roasted whole garlic heads

METHOD

- Arrange the antipasto ingredients on a platter and serve
- Advance preparation: arrange up to 4 hours ahead, cover and chill

COOK'S NOTES *Use a combination of 1 meat, 1 cheese, 1 vegetable, olives, green leaves and bread*

