

Roasted Antipasti Platter

Serves 4

"Antipasti" is an Italian term for cold hors d'oeuvres. It derives from the Latin word "ante" (before) and the Italian word "pasto" (meal). The aromatic flavors in our rendition of antipasti come from the caramelization of sugars in our fire-roasted vegetables, a process that encourages their elegant flavors to shine. This platter is a fresh way to kick off a meal.

Ingredients

- 1 eggplant, cut into ½-in. slices
- Kosher salt to taste
- 6 oz. extra virgin olive oil
- 2 oz. balsamic vinegar
- 1 zucchini, cut on the bias in ½-in. slices
- 1 summer squash (such as patty pan), cut into ½-in. slices
- [Searing Seasonings](#) to taste
- 1 lb. shrimp (16-20 per lb.), shells on

Method

Oven Temperature: 570-600 degrees

- Sprinkle the eggplant slices with salt. Let the eggplant sweat for 30 minutes, then rinse well and squeeze out any excess moisture.
- In a medium bowl, toss the eggplant, zucchini, and summer squash with the 3 oz. of olive oil and 1 oz. of balsamic vinegar, until the vegetables are lightly coated. Add Searing Seasonings as desired.
- Spread the vegetables out on a sheet pan and roast them in the finishing zone for about 5-10 minutes, or until the side closest to the flame begins to spit and soften. Turn the pan and repeat with the other side. Remove the vegetables from the oven.
- Toss the shrimp in the remaining olive oil and balsamic vinegar and lightly season with Searing Seasonings. Roast the shrimp briefly in the finishing zone to desired doneness, or until the shrimp are slightly translucent in the center.
- Serve the shrimp on a large platter with the roasted vegetables.



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