

Antipasto sharing board

Taste of Australia



35 servings



60 mins

INGREDIENTS

For the Dips

Black bean Hummus

400gm can black beans (rinsed and drained)

1/4 cup sesame paste (tahini)

1 clove garlic (peeled and minced)

1 tablespoon olive oil

1 tablespoon lemon juice

1/2 teaspoon ground cumin

2 tablespoons parsley, chopped

Salt (to taste)

Black pepper (to taste)

AVO dip

3 large ripe avocados

(peeled and pits removed)

100ml sour cream

3 spring onions stalks finely chopped

1 fresh lime juice and zest

1 tsp Taco seasoning

Salt to taste

A few drops of Tabasco

Olive oil to drizzle

DIRECTIONS FOR BLACK BEAN DIP

1. Gather the ingredients.
2. Add the rinsed and drained black beans, sesame paste, garlic, olive oil, lemon juice, and cumin to a food processor and blend until completely smooth and creamy
3. Season with salt and pepper, to taste, and stir in the parsley
4. Spoon into serving bowl
5. Add a drizzle of olive oil on top of the dip
6. Leave in fridge until serving

DIRECTIONS FOR AVO DIP

- Gather the ingredients
- Cut avocados into pieces; place in a food processor with sour cream, lime juice, and Tabasco
- Add spring onion and fold in
- Add a drizzle of olive oil on top of the dip
- Leave in fridge until serving

Antipasto sharing board

Taste of Australia



35 servings



60 mins

INGREDIENTS

For the Cobb

1 large cob loaf

1 tbsp olive oil

20g butter chopped for garlic

50gm butter chopped for mix

2 garlic cloves crushed

250g cream cheese

(chopped, at room temperature)

235g (1 cup) Bulla Light Sour Cream

100g (1 cup) grated Devondale Mozzarella

65g (3/4 cup) grated cheddar

40g (1/2 cup) extra-sharp shredded parmesan

**1/2 cup finely chopped fresh continental
parsley**

Remaining Condiments

Melon and prosciutto

Baby peppers and cream cheese

Olives

crackers and chips

Pate

DIRECTIONS FOR BLACK BEAN DIP

1. Cut the top from the cob loaf and scoop the soft bread out of the centre, leaving a 2-3cm shell (scoop any soft bread from the lid also). Tear or roughly chop bread pieces. Place the cob and torn chunks of soft bread on the prepared tray. Drizzle chunks with olive oil, to make croutons. Bake for 15 minutes or until croutons are crisp. Transfer croutons to a separate tray and reserve.
2. **For the filling** Melt the butter in a frying pan over medium heat. Add the garlic, stirring, for 2 minutes or until softened. Remove from the heat. Add the cream cheese and sour cream. Stir to combine. Stir in the mozzarella, cheddar, parmesan and parsley.
3. Place cheese mixture in the cob loaf and top with 50gm of soft butter, pressing it into the cheese mixture. Top with the remaining cheese mixture
4. Cover with foil. Bake 15 minutes and serve with croutons on the side

DIRECTIONS FOR FINAL ASSEMBLY

- Place both dips in medium size bowls
- Add Baked Cobb
- Use your creativity to arrange the remaining condiments on the Antipasti wooden board