

*Chef Ryan Alabaugh of Sergios in University Circle, Cleveland, Ohio
presents
Antipasto with Oven Roasted Tomatoes and Fennel
paired with
Adastra Wines 2004 Merlot, Carneros, Napa Valley*

INGREDIENTS:

½ lb. Aged Ham (Like prociutto)	1 qt. chicken stock
½ lb. Hard Salame (on cured meats I prefer Molinari)	1 tsp dried oregano
6 Roma tomatoes	1 clove garlic finely chopped
1 large bulb fennel	2 cloves garlic, cut in half to rub on bread
2 cups drained castelvintrano olives	kosher salt
¼” fresh basin fine chopped or chiffonade	cracked pepper
1 day old Baguette (not hard)	
Lots of Olive Oil (First Cold Press, Extra Virgin, of course)	
¼ lb. Butter	

TO PREPARE TOMATOES:

Quarter tomatoes, coat in a bowl with olive oil, sprinkle salt, pepper, and dried oregano. Roast slowly in oven at 275 for 25-35 minutes. Cool.

TO PREPARE FENNEL:

Cut six wedges. In a small baking dish cover fennel with stock and butter. Sprinkle with salt and pepper. Cover and bake at 350 for 45 minutes or until very tender. Cool.

TO PREPARE BAGUETTE:

Cut lengthwise brush on olive oil. Rub with garlic until essence is abundant, sprinkle salt and pepper toast in oven (do this last)

TO PREPARE THE PLATE:

Place thinly shaved meats layered and flat on plate place 4 tomato pieces and fennel on plate (be artistic) Toss olives with pinch fresh basil, oil and garlic set to plate, sprinkle healthy dose of basil on whole plate. Drizzle oil on plate. Serve with piping hot crusty garlic bread

(Sprinkle small amount of crushed red pepper for added zing!)

Serves 6