

ANTIPASTO SALAD

Serves 6

For today's Timken-inspired recipe, we return to the Italian Gallery and Luca Carlevarijs' *The Piazzetta at Venice*. The colorful and detailed painting brings to mind this Antipasto Salad of marinated carrots, artichokes, salami, cheeses and olives, an epicurean party of signature Italian ingredients. We imagine the merchants in the piazza enjoying such a repast while taking in the bustling Venetian scene. Do you?

INGREDIENTS

Marinated Carrots:

4 cups water
1 teaspoon salt
1 ½ cups carrots, peeled and cut ½ inch thick
1 Tablespoon red wine vinegar
¼ cup extra virgin olive oil
½ teaspoon dried oregano
1 small garlic clove, crushed
Salt and pepper to taste

Antipasto Salad:

1 ½ cups marinated carrots
¼ pound salami, sliced
¼ pound prosciutto or thinly sliced ham, rolled
¼ pound parmesan cheese, sliced
¼ pound provolone, sliced
¾ cup marinated artichoke hearts, sliced in quarters
¾ cup assorted marinated olives
½ baguette
1 Tablespoon olive oil
Rosemary springs for garnish

DIRECTIONS

Bring water and 1 teaspoon salt in a medium stockpot to a gentle boil over medium heat. Add carrots and cook until knife barely pierces the carrots, approximately 3 minutes. Immediately remove the carrots from heat and submerge in an ice bath to cool.

In a medium bowl, mix red wine vinegar, olive oil, oregano and crushed garlic. Add the cooled and drained carrots and toss to coat. Cover and let marinate at room temperature for 2-3 hours. If not using carrots right away, cover and place in fridge. To serve, set out carrots for 30 minutes. Discard the garlic, toss carrots to evenly distribute the vinaigrette and taste to season. Set aside.

Prepare baguette by heating oven to Broil. Cut baguette, width-wise, into ½ inch slices and place slices on baking sheet. Brush baguette slices with olive oil and broil in oven until golden brown, approximately 1-2 minutes.

Assemble antipasto platter by arranging carrots, meats, cheeses, artichoke hearts, olives and baguette slices on cutting board or serving platter. Garnish with rosemary sprigs.