

## TIMKEN-INSPIRED RECIPES



### ANTIPASTO SALAD

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?

# ANTIPASTO SALAD

SERVES 6

## INGREDIENTS

### Marinated Carrots:

- 4 cups water
- 1 teaspoon salt
- 1 1/2 cups carrots, peeled and cut 1/2 inch thick
- 1 Tablespoon red wine vinegar
- 1/4 cup extra virgin olive oil
- 1/2 teaspoon dried oregano
- 1 small garlic clove, crushed
- Salt and pepper to taste

### Antipasto Salad:

- 1/2 baguette
- 1 Tablespoon olive oil
- 1 1/2 cups marinated carrots
- 1/4 pound salami, sliced
- 1/4 pound prosciutto or thinly sliced ham, rolled
- 1/4 pound parmesan cheese, sliced
- 1/4 pound provolone, sliced
- 3/4 cup marinated artichoke hearts, sliced in quarters
- 3/4 cup assorted marinated olives
- Rosemary sprigs for garnish

## DIRECTIONS

Bring water and 1 teaspoon salt in a medium stockpot to a gentle boil over medium heat. Add prepared carrots and cook until the knife barely pierces the carrots, approximately 3 minutes. Immediately remove the carrots from heat and submerge in an ice bath to cool, approximately 15 minutes.

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

Prepare baguette by heating oven to Broil. Cut baguette, width-wise, into 1/2-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. Remove from oven.

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

