

Summer Deli Board



Serves 3 - 4

Prep 5 mins

Cook 25 mins

Easy

Ingredients

- 3 sweet potatoes. cut into wedges
- 2 tbsp olive oil
- 1½ tsp picked leaves
- 1 whole brie (Castello extra creamy)
- 6 slices prosciutto
- 6 slices salami
- 12 mixed olives
- 12 peppadew peppers
- 16 baby plum tomatoes, halved
- 3 handful salad leaves
- 1 tbsp balsamic vinegar (for salad leaves)

1. Heat the oven to 200C/Fan 180C/ Gas 6. Toss the sweet potato wedges with the olive oil, 1 tsp of the thyme and some seasoning in a bowl. Arrange on a non-stick baking sheet, then roast for 20 - 25 mins or until tender. While the wedges are cooking, take the brie from its packaging and put in a snug ovenproof dish. Cut slits in the top and sprinkle with the rest of the thyme. Bake alongside the wedges for the final 10 mins of cooking.
2. Put the brie in the centre of a large board or platter then arrange all of the other ingredients around it in little piles for people to help themselves