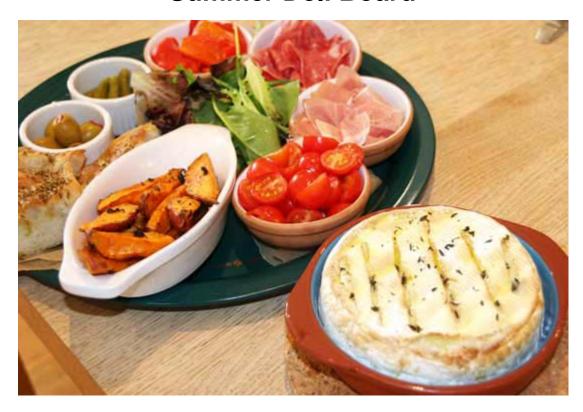
Summer Deli Board



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