Vegan Simulated Charcuterie Platter Recipe and Nutrition

Prep 30 minutes

Yield 650 grams Cook

Portion65gramsFinish 15 minutesNum Portions10Shelf3 days

Ingredients

100	grams	Veg. Bacon Ham -1kg*12pks T 119-L Ham Slice thinly, evenly 9 slices
100	grams	Black Pepper Smoked Ham 350g*40pcs T123 Ham Slice thinly, evenly 9 slices
100	grams	Vegburdock Ham 1Kg*12pcs T133-L Ham Slice thinly, evenly 9 slices
100	grams	Confucian Veg (Vegan) 300g x 60pks T143 Sausage Sliced on bias thinly
100	grams	Veggie Salted 380g x 50pks T164 Sausage Sliced on bias thinly
50	grams	Feta cheese cubed .5 inch (soy feta , creamier feta)
60	grams	Canned artichoke bottom, marinated brand
40	grams	Greek olives pitted
20	grams	Red bell pepper julienned thinly
3	grams	Fresh basil julienned thinly

Method:

- 1) Arrange all sliced vegan products in cone shape around the platter alternating colours.
- 2) Place artichokes, olives, feta cheese in small bowl in centre.
- 3) Garnish all with julienned basil leaves.
- 4) Garnish centre bowl with julienned red peppers.

Nutrition Facts Serving Size 65g Servings Per Container 10				
Amount Per Serving				
Calories 120 Calories From Fat 60				
% Daily Va	lue			
Total Fat 7g 10°	%			
Saturated Fat 1.5g 7	%			
Trans Fat 0g	_			
Cholesterol 5 mg 1				
Sodium 440mg 18	<u>~</u>			
Total Carbohydrate 6g 2%				
Dietary Fiber 1g 3	%			
Sugars 1g	_			
Protein 9g				
Vitamin A 2% Vitamin C 6	%			
Calcium 4% Iron 2	%			
* Percent Daily Values are based on a 2000 calorie diet.				

Nutrient Descriptors

Good Source of Protein Low Cholesterol

Condiment bowl ingredients may change as required for suitability to guests.
*Nutrition Facts table will only reflect current ingredient selection.