

MORTADELLA MOUSSE

Prepared by Shannon Muracchioli, Vice President of Consumer Sales & Marketing

Suggested Wine Pairing: 2017 Haire Vineyard Chardonnay

Ingredients:

6 to 8 ounces thickly sliced mortadella

½ cup whole milk ricotta

¼ cup freshly grated Parmesan cheese

¼ cup whole milk

Heavy cream to taste

Couple tablespoons roasted, chopped
pistachios (optional)

Instructions:

Combine mortadella, cheeses and whole milk in a food processor until smooth. Add heavy cream as desired and to taste. Refrigerate mousse immediately and serve spread over toasted, garlic rubbed crostini with pistachios on top.