TATUA
Specialised Dairy

Mortadella Mousse

Ingredients

250g mortadella, rind removed
1/4 cup Tatua Mascarpone
1/3 cup grated Parmigiano-Reggiano cheese
toast rounds for serving
pistachios for garnish

Method

1. Dice mortadella and place in a food processor; grind to a paste.
2. Add the Tatua Mascarpone and Parmigiano.
3. Process until blended.
4. Spread on toast and top each with a pistachio or refrigerate until ready to use.

Note – Mortadella is not cheap but a little goes a long way. This mousse will top approx. 20–30 crostini or melba toasts.

Recipe and image created by Nourish Magazine