



## **WHIPPED MORTADELLA CROSTINI WITH PISTACHIO AND AGED BALSAMIC** *Serves 8*

- ½* *tablespoon whole black peppercorns*
- ½* *pound good-quality mortadella, cubed*
- 4* *ounces cream cheese*
- 2* *tablespoons heavy whipping cream*
- 1* *loaf ciabatta or country bread*
- Olive oil (good quality) for assembly*
- Aged balsamic vinegar (minimum 15 years)*  
*for garnish*
- Roasted chopped pistachios for garnish*

In a food processor, grind the whole peppercorns until coarse. Add the cubed mortadella and cream cheese; blend until smooth, about 2 minutes. Add the heavy cream and blend until incorporated. Remove the mixture from the food processor and store in the refrigerator until ready to serve.

**PRESENTATION:** Slice and toast or grill the bread. Drizzle the toasted bread slices with olive oil. Spread the mortadella mixture generously on the toasted bread. Garnish with the chopped roasted pistachios and drizzle with balsamic vinegar.