



Mortadella crostinis

Ingredients:

- Mortadella and/or garlic sausage
- Cream
- Chives
- Salt & pepper
- Crusty bread
- Olive oil or rapeseed oil
- 1 garlic clove

Method:

- 1) Slice the bread thinly
- 2) Pour over a generous glug of oil and toast in a griddle pan or in the oven until golden brown
- 3) Rub the garlic clove over the bread
- 4) Put the mortadella/garlic sausage in a food processor, and whizz until smooth
- 5) Add cream and herbs until the mixture has a paste-like consistence
- 6) Spread onto the garlic toast and serve