



The Edible Garden

Recipe featured at the *Final Festival Weekend* demonstration,
October 16

Mortadella Ripiena (Stuffed Mortadella)

By: Mario Batali, chef and author of *Molto Gusto: Easy Italian Cooking*

Ingredients (*Serves 6*)

24 thin slices mortadella

12 ounces fresh soft goat cheese or fresh ricotta, cut into 12 equal pieces

12 fresh basil leaves, plus more for garnish

Extra-virgin olive oil, for drizzling

Toothpicks

Instructions

1. Stack 2 slices of mortadella on top of each other. Place about 1 ounce of the cheese in the very center of the mortadella. Press a basil leaf down on top of the cheese.
2. Fold the bottom of the mortadella over the cheese, then fold over the sides and roll up the cheese in the mortadella (like a burrito). Secure each one with a toothpick. Repeat with the remaining ingredients.
3. In a 12-inch nonstick saute pan, heat olive oil until relatively hot. Add the mortadella packets, flat side down. Cook for two minutes, turn them over, and cook for one more minute or until golden brown. You can also dredge the packet in a little bit of oil and place it on a grill.
4. Serve the mortadella packets with a fresh basil leaf on top.

Recipe courtesy of Molto Gusto (ecco 2010)