

Ideas for Italian Imported Mostardas, Artisan Chutney and French Jams #1

For Crostini's slice thin slices of French bread, slightly toast. Top with cheeses, or meats and a spoon of chutney or mostardas Or just serve with cheese and meats with bread on the side. Spread a bit on grilled cheese sandwiches before cooking. Be adventurous!

Try these combinations:

Fresh mozzarella slice, or Fontina or goat cheese or a spread of Mascarpone, heat until cheese softens. Top with a spoonful of imported French Tomato Sauce with Crystallized olives. Garnish with fresh basil or arugula.

Fresh Mozzarella or Fontina or Feta with Green Tomato Mostarda.

Fresh Mascarpone or Fontina or Maytag Blue Cheese or Sharp Cheddar with Pear Mostarda

Goat Cheese or Maytag Blue Cheese and Fig Mostarda

Goat Cheese or Feta with Charred Pepper Chutney

Manchego with Caramelized Onion Chutney or Shallot Confit

Goat Cheese or Fontina with Cranberry Chutney

French Triple Cream with Apricot Almond or Apple Pear Jam.

Fontina or Mascarpone with Morello Cherry Jam

Goat Cheese or Fresh Mozzarella with Eggplant Mostarda

Fresh Mozzarella with Green Tomato Mostarda

Maytag Blue Cheese or Goat Cheese and Mango Chutney

Boars Head Salame, Pepperoni or Sopressata, would be great with the savory mustardas. Try eggplant or green tomato

Mix a Mustarda with some softened butter, to taste. Chill. Dollop on top of grilled steaks, or chicken breast or a nice fish fillet. Try grilled pork tenderloin, try pear mostarda and butter

Mix imported jams with butter for a nice sweet butter for toast, bagels and english muffins.

And if all else fails top cream cheese with any of the mostardas, jams or chutney and serve with crackers. Watch for more ideas #2!!

