

Pesto Torta

Serves 8 to 10

Perfect for a cocktail party buffet.

Ingredients:

$\frac{3}{4}$ cup pesto, preferably homemade
1 (8 ounce) package cream cheese, softened
5 ounces brie cheese, rind removed, softened
 $\frac{1}{2}$ cup heavy cream



Directions:

Beat cheeses together until well blended. Whip cream to a soft peak. Fold whipped cream into cheese mixture. Line a 4-cup mold with plastic wrap. Divide cheese mixture into fourths, and the pesto into thirds. Starting with the cheese mixture, alternate layers of cheese and pesto. Cover and chill at least 6 hours, preferably overnight.

To Serve:

Invert onto serving plate, remove mold, and carefully remove plastic wrap. Garnish with sprig of fresh basil or Italian parsley. Serve with water crackers.

Variations:

Add 1 cup sun-dried tomatoes to the layering process.
Montrachet goat cheese may be substituted for the brie.

Adapted from "Pesto Torta", *The St. Louis Herb Society Cookbook*, third edition, The St. Louis Herb Society, 1994, page 31.