

Layered Cheese Torte with Sun Dried Tomatoes and Pesto

Serves 12 as an appetizer

6oz goat cheese

4 oz cream cheese

8 Garlic cloves, peeled, and chopped fine

1/2 cup pesto

1/2 cup chopped up fine oil-packed sun-dried tomatoes

Decorate with fresh herbs, such as branches of thyme, oregano, rosemary, parsley

Mix goat cheese and cream cheese, add the garlic.

Line a small glass bowl (about 2 - 3 cups) with plastic wrap.

Put about 1/3 of the goat cheese mix into the bowl.

Top this with the pesto.

Put another 1/3 of the goat cheese mix on top of this.

Put the sun-dried tomatoes on this.

Top with the rest of the cheese.

Put plastic wrap over the top of this.

Refrigerate for at least 2 hours, and up to four days.

To serve, invert bowl on a serving dish.

Carefully remove the plastic wrap.

Decorate with fresh herbs

Serve with baguettes.