

Torta

with Basil Pesto and Sun Dried Tomatoes

by Jessy Carrara

Everyone always asks for this recipe. If you want exact measurements, my apologies, there are none. I just "eye ball" it every time and it comes out great! What more could you want in a recipe?

Bottom layer: dried tomatoes (softened for about 10 seconds in boiling water) garlic, olive oil.

Middle layer: Cream cheese, sour cream, and parmesan cheese. *If it makes you feel better you can use light cream cheese and light sour cream, it makes very little difference in the taste.*

Top layer: Fresh basil, garlic, olive oil. *Or you can use a store bought pesto out of a jar. Pine nuts or chopped walnuts are optional.*

Bring the cream cheese to room temperature. Start with the top layer in a food processor. *It looks better to have pesto in your tomatoes than the other way around.* Put the basil and garlic in the food processor and process for a minute or two while drizzling in the olive oil, stopping occasionally to scrape down the sides. Place into a small bowl and set aside. Mix cream cheese, sour cream and parmesan cheese together in another bowl. Process the softened tomatoes and garlic in the food processor while drizzling in olive oil. *Pesto looks best when it is served in a clear glass bowl.* Scrape the tomatoes on the bottom layer smoothing up the sides just a bit so you can see the red bottom, layer the cream cheese mixture into the middle, top with the basil mixture.

The flavors really meld together when you let it set overnight...if you can keep out of it!