



Let this elegant torte be the centerpiece at an appetizer party! The combination of Farmer's Cheese and pesto is mouth-watering! Serve it with cucumber slices, cheese lace crackers or Quick Cheese Crackers. Torte may be made without the tomatoes. Recipe is adapted from About.com: Busy Cooks



Pesto Torte

8 oz. (or a little more) Friendship Farmer's Cheese*
1/2 c. real butter, softened
1 oz. dried tomatoes (*optional*)
1/4 c. freshly grated Parmesan cheese
Pesto (*see recipe below*)

Pesto

In a food processor, whirl to a sauce:

2 T. walnuts, browned in a frying pan
1-1/2 t. crushed garlic
1/4 c. olive oil
1 c. fresh basil leaves
3/4 c. freshly grated Parmesan cheese

*Check this website for local sources of Friendship Farmer's Cheese:
http://www.scdiet.org/8resources/drycurd_sources.html

Soak dried tomatoes in water for 30 minutes, if using.

Meanwhile, make pesto sauce according to directions below, and combine with the additional 1/4 c. Parmesan cheese. Set aside. When tomatoes have softened, cut into pieces and whirl in the food processor to form as much of a paste as possible. Set aside.

In a medium bowl, beat Farmer's cheese and butter until well blended. Line a 2-cup container with plastic wrap and put half of the cheese mixture in the container. Put half the pesto/cheese mixture on and press mixture down. Top with tomatoes. Continue layering until all ingredients are used, ending with cheese. Fold plastic wrap over torte, sealing well. Chill overnight until firm. Unmold, remove plastic wrap, and serve with vegetables, Cheese Lace or Quick Cheese Crackers. (We don't recommend placing the torte on paper as in the photo because the paper softens and can tear.)