

Pesto Cheese Torte

Source: Rosie McLaughlin Christmas, 2000

Ingredients

- 2 packages Cream Cheese, Room Temperature
- ½ lb. Gorgonzola Cheese
- 8 ounces Pesto, Purchased Is Fine
- 4 Sun-Dried Tomatoes

Method

Put sun-dried tomatoes in hot water to reconstitute and then slice in small pieces.

Process cream cheese and gorgonzola in food processor.

Line torte dish with saran wrap and put down first layer of cheese. Place layer of pesto and top with tomatoes. Do one more layer of cream cheese or another layer of pesto and tomatoes and another cream cheese layer.

Refrigerate overnight.

Turn out on a plate.

Put a sliced strawberry or some other pretty thing on top. Serve with crackers.