

Provolone Pesto Torte

Author: Adapted from a recipe in Orange County Register, July 1989

Carolyn T's
Cookbook

Servings: 30



1 pound provolone cheese, sliced
1 cup pesto sauce, see notes below

GARLIC CREAM:

8 ounces cream cheese, softened
1/4 cup butter, softened
1 clove garlic, minced
1 dash white pepper

1/4 cup pine nuts

GARNISH

1/2 c fresh basil
1/4 c pine nuts

Categories: Appetizers, Cold Food, Picnic

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 147 Calories; 13g Fat (79.0% calories from fat); 6g Protein; 1g Carbohydrate; trace Dietary Fiber; 25mg Cholesterol; 226mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.

Notes: IF you have leftovers, this is absolutely wonderful melted into fresh pasta - it just becomes the pasta sauce all by itself, and it also can be crumbled up in a big green salad, too. You can use pistachio nuts instead of pine nuts, if preferred. I prefer my own pesto - because I use less oil than prepared sauces. In a hurry you can substitute jarred pesto and Boursin-style cheese for the garlic cream portion as well. It will keep several weeks.

Description: A really pretty, and delicious appetizer torte.

Preparation Time: 30 minutes

Start to Finish Time: 6 hours

1. **GARLIC CREAM:** In food processor, blend cream cheese, butter, garlic and pepper. Stir in pine nuts and set aside.

2. **TO ASSEMBLE:** line a 9x5x3 loaf pan (or 7-inch round dish with moderately high sides) with clean, dampened cheesecloth, leaving excess to hang over the sides. Line bottom and sides with HALF the provolone, slightly overlapping slices and pressing edges to seal. This is important because the pesto will leak through otherwise. Also, arrange the cheese on the bottom layer as neatly as possible, because when it's unmolded, it becomes the top.

3. Divide the remaining cheese slices into 3 portions. Spread half the pesto on top of the provolone in bottom of dish. Make a layer of cheese slices and spread evenly with HALF of the garlic cream. Make another layer of cheese slices, garlic cream and pesto. Cover entire surface with the last of the sliced cheese. Fold cheesecloth over the pan/dish and press firmly to compress it. Refrigerate loaf at least 2 hours, but preferably overnight.

4. **PRESENTATION:** Unfold cheesecloth. Holding cheesecloth edges like a sling, gently lift loaf up a little to loosen from pan and release it back into the pan. Invert pan onto a serving platter or suitable tray, gently easing the loaf out without pulling the layers apart. Remove cheesecloth. Garnish with branches of fresh basil and pine nuts. Accompany with thinly sliced French bread, Table Water Crackers or other cracker. Allow it to sit at room temp for about 45 minutes before serving (makes it much easier to slice and sort of spread on the bread or crackers.