Easy Goat Cheese Pesto Appetizer



8 ounces goat cheese, warmed to room temp
1/2 cup Parmigiano-Reggiano cheese, grated
1 clove garlic, mashed, minced
About 2 tablespoons milk
3 tablespoons pesto sauce (your own or buy it)
1/2 cup pine nuts, lightly toasted

Per Serving (excluding unknown items): 228 Calories; 19g Fat (72.0% calories from fat); 14g Protein; 3g Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 230mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:
http://tastingspoons.com

Description: When this says EASY, believe it.

1. Combine in a bowl the crumbled goat cheese, the Parmigiano and the garlic. Add the milk until it's of spreading consistency. Stir thoroughly. Spread it to about 1/4 inch thickness on a serving platter.
2. Spread the pesto on top of the cheese, then sprinkle with toasted pine nuts.
3. Serve with crackers or toasted baguette slices.