

“Don’t Pesto My Snowman” Torte

By Izzy Kent, Northview 4-H Club

1-7 ounce jar of basil pesto-refrigerate for 2-3 days prior. Every time refrigerator is opened, rotate this jar. Needs to be stiff and well mixed to minimize stirring while spreading.

1- 8-12 ounce jar of oil-packed sun-dried tomatoes, well drained and dried by pressing into paper towel. Dice into small pieces.

Add to microwave safe bowl:

3-8 ounce packages of cream cheese

$\frac{3}{4}$ -1 cup of Parmesan cheese

Microwave at 1 minute intervals, stopping to stir. Want well blended and soft for easy spreading.

Add:

Garlic juice from minced garlic jar to meet personal preference. May substitute with garlic powder.

Coat lightly your cake pan or mold with olive oil. Line your pan or mold with plastic wrap but extend the length of your plastic wrap to seal the top once your ingredients have been added. Smooth out and press the plastic wrap into any details within your mold or pan. Spoon soft, spreadable layer of cream cheese mixture into your pan or mold and smooth top. Give your pan or mold a strike on the counter to make ingredients completely fill all details, and removing any air pockets. {Note: This is the top of your torte, so want it to be as perfect as possible.} Next layer: add pesto but do not overwork. Add another layer of cream cheese mixture and smooth top. Next layer: spread the diced tomatoes evenly. Final layer: add remaining cream cheese mixture. {Note: This is your bottom layer and does not need to look perfect.} Fold over the extra plastic wrap covering the top of your filled pan or mold. Strike on counter to pack down your layers. Refrigerate at least 24 hours.

When ready to serve, remove the plastic wrap that is covering the top, either by folding back or cutting it away so it doesn't get in the way while plating. Place the serving plate face down on top of your mold or pan and together invert. Give your pan or mold a few thumps before lifting off your torte. Remove the pan or mold. Carefully remove the plastic wrap off your torte. Use a butter knife to spread cream cheese mixture for any minor repairs or distortions. Decorate or garish as you wish. Serve with baguettes, bagel chips, Melba toast or your favorite hefty cracker.