

Greetings from the Galley!

Instant Pesto Torta

Thanks to Ann Mowers for sharing this great recipe at the 2020 Social Committee Planning Meeting (courtesy of Rachel Ray)

Ingredients:

- 2 drizzles extra virgin olive oil
- 4 sun dried tomato halves
- 4 leaves of fresh basil
- 3 packages of Boursin garlic-herb cheese (5.2 ounces each)
- ¼ cup prepared sun-dried tomato tapenade (spread)
- ¼ cup prepared basil pesto
- 1 baguette sliced



Procedure:

Brush a small bowl with a little oil. Line the bowl with plastic wrap. Drizzle in more oil and brush it over the wrap. In the bottom arrange the basil leaves and sun-dried tomatoes like an open flower. Press in a package of the Boursin cheese without disturbing the basil and tomatoes and smooth the top. Add a layer of the tomato tapenade. Press in another package of cheese. Layer in the pesto. Carefully press in the last cheese.

Place a serving plate over the bowl and invert. Hold the edges of the plastic wrap to release the cheese; remove the wrap. Arrange baguette slices beside the torta and spread it on the bread.

Notes: Yield one pound. Can refrigerate up to 4 days.