

## **Layered Goat Cheese Torte**

5 ounces of goat cheese  
5 TB softened salted butter (good quality if possible)  
2 TB pesto  
1.5 TB sun dried tomatoes, drained and chopped

Cream butter and goat cheese together. In a small dish or ramekin lined with plastic wrap (with enough plastic overhang to pull the contents out) spread half the goat cheese mixture on the bottom, pressing it evenly in the dish. Spread a layer of pesto on top of that. Put another layer of goat cheese, pesto, and top with sun dried tomatoes.

Refrigerate for at least an hour for ingredients to set. Lift the torte onto a dish using the plastic wrap as handles. Spread on crackers, or a crusty bread. Serves 2-3.

Another option for this layered spread is to use a springform pan. Quantities can be multiplied for larger groups.