

FABULOUS TORTA



JENNIFER'S MOST FAMOUS AND FABULOUS TORTA

This is super popular at parties and you can make various sizes and freeze them so they are always on hand. There are three layers for the torta, red which is sundried tomatoes; white which is cream cheese, feta cheese, garlic and olive oil; and, green which is pesto. You will make the tortas in reverse by putting in the sundried tomatoes first so they end up on top.

White layer

Start by putting a lot of garlic in a food processor and mincing it. Pack this garlic in a jar and pour good quality olive oil in making sure that it ends up getting covered. If you aren't going to make the tortas right away put this in the refrigerator for up to three days. This step is important since the oil prevents the torta from separating when frozen. It is important to use it within three days because harmful bacteria can form in the anaerobic environment.

64 ounces of room temperature cream cheese, either regular or neufchatel
32 ounces crumbled feta

Put cream cheese and feta cheese in a mixing bowl and stir together until mixed well. Add scoops of the garlic and olive oil mixture—I like a lot of garlic, but not everyone is so enlightened. Mix it all thoroughly together.

Green layer

You can make pesto out of any kinds of herbs you like, basil is the most common—if you use other herbs you might want to use less or mix them with parsley to tone down the flavors.

About 2 cups packed basil
½ cup parmesan cheese
½ cup nuts—most people use pine nuts, but I use pecans or walnuts
7-8 cloves of garlic
Juice from one lemon or a half of a preserved lemon

Process in food processor until finely chopped like a paste. Add enough olive oil to make it smooth while processing, you want the pesto on the dry side which makes it easier to layer in the containers.

Red Layer

Sundried tomatoes packed in olive oil

Drain the sundried tomatoes and chop them as fine as you like.

Assemble Torta

Put the sundried tomatoes in a freezer-proof container and pack them down. Then put a thin layer of the cream cheese mixture, then put a teaspoon of pesto spread it thin. Alternate layers but end up with cream cheese mixture. Put a small piece of parchment or plastic wrap over the last white layer, leave room for expansion while freezing. Seal with a lid and freeze.

REFERENCES

Jennifer Bell, UC Master Food Preserver, Humboldt/Del Norte Counties

LOCAL CONTACT

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