

Basic Pesto

2 cups fresh basil leaves
 $\frac{1}{2}$ cup fresh parsley leaves
2 peeled garlic cloves
 $\frac{1}{2}$ cup olive oil
 $\frac{3}{4}$ cup fresh grated Parmesan or Romano cheese
3 tbsp. pine nuts
Salt & pepper to taste

Place basil and parsley leaves in food processor, chop briefly.
Add garlic cloves, process until finely chopped.
While still processing, pour olive oil slowly through feed tube.
Add nuts, chop well, then cheese, process briefly and stir in salt & pepper.

Variations

Substitute mint for the basil and parsley, walnuts for the pine nuts, and use with lamb and chicken dishes.

Substitute cilantro for the basil and add a little lemon or lime juice. Use with chicken, fish and lamb and seafood pasta salad.

Substitute tarragon for the basil, use walnuts or pecans instead of pine nuts. Good with chicken, fish and vegetable dishes.

Substitute 1 cup of rosemary leaves for the basil. Increase parsley to 2 cups. Use with beef, chicken, lamb or potatoes.

Pesto & Cheese Torte

11 oz. goat cheese
16 oz. cream cheese
 $\frac{1}{2}$ cup Feta cheese

Crumble cheeses and blend together. Line a 9-inch springform pan with plastic wrap, letting it extend over the sides. Spread half of cheese mixture in bottom. Spread a layer of pesto over the cheese mixture ($\frac{1}{2}$ cup approximately). Top this with $\frac{1}{3}$ cup chopped golden raisins, then $\frac{1}{3}$ cup toasted pine nuts. Spread the other half of cheese mixture over, fold plastic over and refrigerate 24 hours. To serve, fold back plastic, invert onto serving plate and remove plastic. Garnish with $\frac{1}{2}$ cup chopped drained sundried tomatoes in oil. Cut into thin wedges, serve with crackers or hearty bread.

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