

# CREAM CHEESE, SUNDRIED TOMATO AND GREEK PESTO LAYERED DIP



[YUPPYCHEF.COM – by Renée Nesbitt]

Recipes just don't get easier than this one. Impress your guests with the colourful combination of delicious flavours and make it in a glass jar to take along to a party or braai. This recipe will fill two whiskey tumblers and serve a good group of hungry snackers.

## INGREDIENTS:

250g cream cheese, whipped

100g sun-dried tomatoes, removed from olive oil and puréed

1 small jar/130g pesto of your choice (such as Pesto Princess's Greek pesto)

A handful of cashew nuts, crushed (or nuts of your choice e.g. pine nuts or almonds)

Fresh chopped basil leaves or micro basil, to garnish (learn about Microgreens)

## WHAT TO DO:

1. Lightly grease a whiskey tumbler (or similar cup or bowl) and line with cling wrap, allowing the plastic to extend over the sides.

2. Starting with the cream cheese, layer all the ingredients until the glass is full. Add a thin layer of cream cheese in

between each layer of pesto and sundried tomato to break the strong, tangy flavours slightly.

3. Close the cling wrap up and place in the fridge for a few hours (ideally overnight) to set. If you're in a hurry, 30 minutes to an hour in the freezer should do the trick. Tip: this can be made up to 3 days in advance.

4. When you're ready to serve it, carefully turn the dip out onto a small plate and slowly peel off the cling wrap. Sprinkle with the crushed nuts and garnish with the fresh basil.