

◆ HANDLEY PINOT NOIR ◆

BLUE CHEESE PISTACHIO TORTA

(adapted from a recipe by Lauren Keating of Lauren's Restaurant)

- 1 pound blue cheese, crumbled
- ½ pound unsalted butter at room temperature
- ½ pound cream cheese at room temperature
- 3 tablespoons Marsala or dry sherry
- ¼ cup minced parsley
- ½ cup minced green onion
- 4 ounces chopped pistachio meats

over please 🍷 🍷

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Reserve half of the crumbled blue cheese. Using a paddle, combine the other half with the butter, cream cheese, and Marsala in a mixer (a food processor will work) until well combined. Add parsley and green onion, mix until evenly combined.

Layer in a 4 or 5 cup bowl. Spread one third of the cheese mixture, then one third of the reserved crumbled blue cheese, then one third of the pistachios. Repeat 2 more times. Chill until firm. To unmold, place dish in warm water for just a few seconds. Turn upside down on a serving plate, and tap gently. Smooth the rounded surface.

Serve with crackers or toasted baguette slices.