

DIVINA®

# Kalamata & Roasted Pepper TORTA



## MEDITERRANEAN *Kalamata & Roasted Pepper Torta*

Take your taste buds on a thrilling journey to the Mediterranean with this easy-to-prepare, flavor-packed Kalamata & Roasted Pepper Torta layered with authentic imported antipasti ingredients found in your Specialty or Deli Department.

### INGREDIENTS

1 ½ cups Cream Cheese, softened at room temperature  
1 cup Goat Cheese, softened at room temperature  
1 cup DIVINA Roasted Red Peppers, drained, dried, and diced  
½ cup DIVINA Pitted Kalamata Olives, drained, dried, and diced  
Vegetable Oil for coating pan  
Special Equipment: mini loaf pan (approx. 6" x 3.5" x 2.5")

\* Preparation on back-side of card.

### PREPARATION:

1. While cheese softens at room temperature, lightly oil loaf pan and line with enough plastic wrap leaving a generous overhang on all four sides.
2. In a bowl combine cream cheese and goat cheese.
3. Spread ¼ of the cheese mixture evenly in bottom of loaf pan.
4. Top with the diced red pepper and carefully spread another ¼ of cheese.
5. Repeat procedure separately with olives and again with roasted peppers.
6. Cover top tightly with plastic wrap and refrigerate at least 8 hours.
7. To serve, unwrap top and invert onto serving platter. Peel off remaining plastic wrap and let stand 20 minutes.
8. Serve and enjoy with your favorite crackers.