

MASCARPONE PATE WITH BASIL PESTO AND DRIED TOMATO



Mascarpone, which is sometimes hard to find and a little more expensive, can be replaced with cream cheese that will still be adequate, to be served with toast, bread, a variety of small savory biscuits, slices of lightly toasted baguettes and crostinis.

Ingredients (Yield = 500 g):

Mascarpone Cream

400 g mascarpone cheese

100 g of fresh cream

12 g unflavored gelatin

½ cup cold filtered water

Salt to taste

Black pepper to taste

Basil Pesto

150 g of large, fleshy basil

40 g of finely grated Parmesan cheese

15 g of pinoli

1 large clove of garlic without the germ

Extra virgin olive oil to taste

Salt to taste

Dried Tomato Cream

1 and ½ cups sun-dried tomatoes packed in oil and herbs

180 g of tomato paste

Black pepper to taste

Salt to taste

Assembly

Basil Pesto

Mascarpone Cream

Dried Tomato Cream

200 g clear plastic containers as many as needed

Preparation:

1. For pesto wash, clean, defoliate and dry the basil leaves.
2. Put all ingredients in the mortar and grind or in the processor cup and use a moderate speed and stop from time to time so the compost doesn't heat up and the basil doesn't bitter or turn dark.
3. Pour a constant stream of olive oil and reduce the ingredients to an unprocessed paste e reserve.
4. For mascarpone cream moisturize the gelatin in water.
5. Beat mascarpone until light, fluffy, aerated cream is obtained.
6. After mixing the cream and set aside.
7. Bring the gelatin to dissolve completely in a water bath, after adding in the cream and gently wrap with the aid of a fuet.
8. Season to taste and set aside.
9. For the dried tomato cream squeeze the tomato oil and place in the processor.
10. Process until minced.
11. Add the tomato paste gradually and process until well blended.
12. If necessary, adjust salt and pepper and set aside.
13. For assembly, grease the containers with olive oil and then place the PVC plastic film.
14. Place a layer of sun-dried tomatoes on the bottom of the container and smooth the surface.
15. Then cover the tomato with a layer of cream cheese and smooth the surface.
16. After, add a layer of pesto.
17. Then add another layer of cream cheese and smooth the top.

18. Carefully fold the plastic over the top to seal to make a small space for the lid.
19. Fit the container lid.
20. Refrigerate for 2 hours e it can stay in the freezer for up to 8 months without losing quality.
21. To serve, unmold the wrapped pate from the container while it is cold and remove the plastic wrap and place on a serving plate.
22. The grooves will disappear.
23. If removing from the unmold freezer, still frozen, cover with a foil and let thaw in the refrigerator for a few hours.

