

Paula Deen's Pesto Cheese Blossoms

1 - 8 oz pkg sliced provolone cheese	1/2 cup pine nuts
2 - 8 oz pkg cream cheese at room temp	1/4 tsp salt
20 pistachios, shelled	1/4 tsp freshly ground pepper
2 cloves garlic	2 tbsp extra virgin olive oil
1/2 cup fresh parsley leaves	3 oz oil packed sun-dried tomatoes

Line a medium bowl with plastic wrap, leaving enough overhang to cover the top. Reserving 3 slices of cheese, line bottom & sides of bowl with remaining cheese, overlapping the slices. For the **cream cheese layer**, process the cream cheese, pistachios, & 1 garlic clove in food processor until blended; scrape mixture into bowl & set aside. For the **pesto layer**, process basil, parsley, pine nuts, & remaining garlic clove in food processor until blended. Dissolve salt & pepper in olive oil & mix well. With the machine running, add oil in fine stream. Scrape mixture into second bowl & set aside. For **tomato layer**, drain the tomatoes, reserving oil. Puree tomatoes with a small amount of the oil in food processor. Spread some of the cream cheese mixture over the cheese slices lining the bowl. Layer the pesto mixture, half of the remaining cream cheese mixture, sun dried tomato mixture, then remaining cream cheese mixture in the bowl. Cover with remaining provolone. Bring edges of plastic wrap together over top & secure with a twist tie. Freeze until firm. Remove plastic wrap & invert the mold onto serving platter.