Cooper-Garrod Cheese Brick

- 1/3 cup pine nuts, toasted
- 11 oz. Chevre
- 12 oz whipped creme cheese
- 1 Tbs chives, chopped
- 1 Tbs parsley, chopped
- 1 Tbs basil, chopped
- 9 slices Provolone

Line loaf pan with enough plastic wrap to overhang the long sides. Cut 3 slices Provolone in half and place along sides of the pan. Place two slices of Provolone in pan bottom. Mix other cheeses, pine nuts, and herbs until well blended. Spread 1/2 of mix in bottom of pan. Place two slices of Provolone on top of mix. Spread 1/2 of mix in pan. Place 2 slices of Provolone on top. Trim edges extending above cheese loaf and cover with plastic wrap overhand. Refrigerate until firm. To serve, invert molded cheese onto serving tray. Enjoy!

Accompany with Cooper-Garrod wines

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