



Italian Layer Dip

By Chef Veera Gaul, Ph.D.



Ingredients

2 cans (15 oz each) white beans, drained and rinsed
½ teaspoon O&V [Sicilian Dipper mix](#) *
1 tablespoon O&V [Unflavored Extra Virgin Olive Oil](#) (EVOO) plus more for drizzling *
6 oz O&V [Black Olive Spread](#) *
2 roasted red peppers (1/2 jar or fresh peppers roasted, cooled, peeled and chopped)
4 -6 oz goat cheese or cream cheese
¼ cup O&V [Pesto alla Genovese](#) * (more, if needed)
2 large tomatoes, deseeded and diced
½ teaspoon sugar
2 tablespoons O&V [Balsamic vinegar](#) *
Salt and Pepper to taste
Basil leaves for garnish
Toasted Bread or Crackers to Serve

Preparation

Mash the drained white beans in a bowl. Add the Sicilian dipper spice blend, some cracked black pepper and 1 tablespoon of EVOO. The mixture should be smooth or chunky to your liking – I prefer the consistency of re-fried beans. Add EVOO as needed to thin out the mixture.

Chop the red peppers and place in a bowl. Sprinkle with cracked pepper. In a separate bowl, beat the goat cheese till it is smooth. Add a little EVOO to create a creamy consistency. Season with salt and pepper to taste.

Chop the tomatoes, deseed and add to a separate bowl. Season with salt, pepper. Add the sugar, balsamic vinegar and combine.

In your serving bowl, layer the items in the following order: Mashed beans, black olive spread, chopped roasted red peppers, goat cheese, pesto, seasoned chopped tomatoes. Garnish with basil leaves and serve with toasted bread or crackers.

Serves 6

Active Time: 20 minutes. Total Time: 20 minutes

Notes

* The [Sicilian Dipper](#) is a great mixture of garlic, oregano, thyme and basil. You can substitute with a combination of dried oregano, thyme, basil and some garlic powder.

* I love the convenience and taste of our French [Black Olive Spread](#), but you can put a can of sliced black olives in a food processor and process with ¼ cup of unflavored oil, 2 cloves of garlic and cracked pepper.

* One of my favorite things in the store is our [Pesto alla Genovese](#). You can substitute with homemade pesto if you prefer. Email me for a wonderful home-made pesto recipe.

* The high quality [unflavored EVOO](#) and [Balsamic vinegar](#) give these layers clean, amazing taste – Feel free to substitute other high-quality oils and vinegars if you choose

Categories: Snacks & Sides, Appetizer, Vegetarian, Vegan-Option, Gluten-Free, Layered Italian Dip, Italian Appetizer, Crostini, White Beans, Sicilian Dipper, Black Olive Spread, Roasted Red Pepper, Pesto alla Genovese, Tomatoes, Balsamic Vinegar, Perfect Holiday Appetizer, Holiday Entertaining, Mediterranean Diet, Plant Based, Vegetarian Entertaining