

## CASHEL BLUE CHEESE STUFFED MEDJOOOL DATES



0 made it | 0 reviews



Michael Kitts



Max Rauch

Medjool dates are stuffed with Cashel Blue Cheese and wrapped in sage to be pan-seared and served atop Zataar, Brioche and veal bacon crumbs.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### CASHEL BLUE CHEESE STUFFED MEDJOOOL DATES

- 4 Large Medjool Dates, stones removed
- 50g Cashel Blue Cheese, creamed until soft
- 4 Sage leaves
- 30g Ghee
- 2 slices off a Brioche Loaf, dried and crumbed
- 2 rashers Veal Bacon, roasted until crisp
- 5g Fresh Zataar, picked

### Methods and Directions

#### CASHEL BLUE CHEESE STUFFED MEDJOOOL DATES

- With a plain tube (1cm), pipe the cheese onto a silpat mat and freeze. Cut the cheese into 2.5cm pieces.



- Place the cheese inside the medjool dates, wrap with sage and secure with a cocktail stick.
- Heat the ghee in a suitable pan and sauté the dates for 2-3 minutes.
- Combine the brioche crumbs, crushed veal bacon and zataar together.
- To serve, place the hot dates on-top of the crumb mixture and serve immediately.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 22/11/2024