

CASHEL BLUE CHEESE STUFFED MEDJOOL DATES



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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 MEDJOOL 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

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- 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.

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teainspired.com/dilmah-recipes 03/07/2024