

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Warm Dates with Blue Cheese and Prosciutto

BY CHEF MARTY SLAVIN

Ingredients

24 large dried pitted
Medjool dates

6 oz. sharp blue cheese,
such as Gorgonzola, Maytag
Blue or Pt. Reyes Blue

¼-½ lb. thinly sliced
prosciutto. (8-10 large slices)

Directions

Preheat oven to 400°F.

Fill each pitted date with a small piece of blue cheese. Fold the date over the cheese and reform the date to its original shape.

Cut a strip of prosciutto as wide as each date is long and wrap it around the date twice.

Place dates on sheet tray and bake in oven for approximately 8 minutes until the prosciutto is browned and the cheese starts to melt. Cool slightly and serve.

Make Ahead Tip: Dates can be made ahead and stored covered in the refrigerator of several days. Take out of the refrigerator approximately 1 hour before cooking.



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