

Dates Stuffed with Marscapone

INGREDIENTS

40 large dates
1 cup marscapone cheese
2 tablespoons sugar
2 tablespoons whisky, cognac or brandy
20 walnut meats

METHOD

Mix together the marscapone, sugar and liquor in a bowl. You may vary the amount of sugar and liquor according to taste.

Slice open the dates the long way without cutting all the way through. Remove the pit and pinch the ends toward each other a bit so that the opening forms a wider gap.

Spoon a dollop of the marscapone mixture into each date and top with half a walnut meat.

Arrange the stuffed dates on a platter and serve.

Source: from <http://triticus.wordpress.com> **Course:** Dessert

(40 dates)

