

PROSCIUTTO-WRAPPED MEDJOOL DATES STUFFED WITH GORGONZOLA

RECIPE BY DARIAN BRYAN

Yields: 20 servings

- 20 whole **Medjool dates**, pitted
- 20 slices of **Volpi prosciutto**
- 4 oz **Gorgonzola cheese**
- $\frac{3}{4}$ cup **balsamic vinegar**
- 3 Tbsp **honey**
- 20 **toothpicks**

| Preparation | Preheat the oven to 375°F. Slice dates and remove the pits then stuff with Gorgonzola cheese. Wrap each date in a slice of Volpi prosciutto and skewer with a toothpick. Line a sheet pan with foil and place dates on an oven-safe wire rack; bake for 15-20 minutes.

In a small saucepan, add vinegar and honey and bring to a simmer over medium heat. Let it bubble while whisking until the liquids reduce by 75% (about 15 minutes). It should look glossy and thick when done.

Drizzle the reduction on a serving platter and place prosciutto wrapped dates on top. Serve the remaining honey-balsamic on the side.

