

## Prosciutto Wrapped Stuffed Dates

- 12 large dates
- 12 slices prosciutto
- 4 oz goat cheese or mascarpone
- 2 tablespoons chives, minced
- 2 tablespoons parsley, finely chopped
- ½ shallot, minced
- 2 cloves garlic, minced
- 2 oz parmesan cheese
- 1 teaspoon olive oil
- Thick, aged balsamic vinegar
- 1 tablespoon crushed Marcona almonds
- Salt and pepper to taste



Using a paring knife, make an incision halfway through the date from top to bottom, peel open and remove the pit.

In a mixing bowl, combine the goat cheese (or mascarpone), chives, parsley, shallot, garlic and parmesan. Mix well and season with salt and pepper to taste.

Using a small spoon, scoop a generous amount of filling into each date. It is ok if the date does not seal back up with the filling inside.

Lay a slice of prosciutto flat, fold it in half length-wise, place date on end one end and roll tightly to wrap the date.

In a sauté pan, heat 1 tablespoon of extra virgin olive oil and place dates seam side down in the pan, rendering the fat out of the meat until it gets crispy.

Arrange dates on a serving plate and drizzle with balsamic vinegar and crushed Marcona almonds.

Recipe by Chef Jason Northern

Pair With:

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### Januik 2020 Boushey Vineyard Syrah



This Syrah has notes of Italian plums and white pepper with a hint of violets in the nose. In the mouth, there is an array of red and black fruit flavors that leads to a long finish, firm tannins and bright acidity.