

Mascarpone Cheese Stuffed in Medjool Dates

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Description

This is an original DedeMed recipe for Dede's Mediterranean Americana Dessert recipes. If you thought you did not like dates, then you have to try this recipe. This is trully one the best recipes I have ever tasted. And it's so simple.

Recipe

Mascarpone Cheese Stuffed in Medjool Dates

20-24 medjool dates

8 oz. mascarpone cheese

1/2 cup toasted grated coconut

1/2 cup toasted ground pecans

mint leaves for garnish

In a small bowl mix mascarpone cheese with coconut and 2 teaspoons of the toasted pecans. Put mixture in a piping bag or a plastic bag in order to pipe into dates. Next, to de-pit the dates, with a knife put a slit in the date and take out the pit, repeat with all of the dates. Cut a small slit in the corner of the plastic bag in order to pipe the cheese into the center of the date, repeat with all dates. Next, dip exposed part of cheese into remaining ground pecans if desired. Arrange in a plate and refrigerate for 2 hours before serving. Garnish with mint leaves and serve cold.

