



BCO SIZZLED DATES & WHIPPED GOAT'S CHEESE

DECEMBER 11, 2024

A beautifully indulgent appetizer perfect for any gathering. Sweet, caramelized Medjool dates are infused with the warm, spiced flavours of Banhoek Chilli Oil, clementine zest, star anise, and cinnamon, creating a bold and aromatic topping.

Paired with a creamy goat’s cheese dip enhanced with a touch of honey and Greek yogurt, this luxurious spread is best served with crackers, toasted baguette slices, or rustic bread. A guaranteed crowd-pleaser to elevate your festive entertaining.

SERVES 6-8 AS APPETISER
PREP TIME: 10 MINS
COOKING TIME: 10 MINS

INGREDIENTS:

- 5 Medjool dates, pits removed and torn into chunky pieces
- 1/4 cup [Banhoek Chilli Oil](#)
- Zest of 1 clementine
- 1 star anise
- 1/2 cinnamon stick
- 250g soft goat’s cheese
- 80-100g thick full-fat Greek yoghurt
- 1/2 tablespoon honey
- Freshly ground black pepper, to taste
- Salt, to taste
- Crackers, toasted baguette slices, or rustic bread, for serving

Shop for these ingredients at your nearest [Sainsbury’s](#) or preferred [SA Stockist](#).

COOKING METHOD:

Heat a pan over medium heat. Once warm, add the Banhoek chilli oil and allow it to come up to temperature without smoking. Add the torn pieces of dates, letting them sizzle and caramelize.

Fry them for about 2-3 minutes per side, until they start to char slightly and soften. Remove the dates from the oil with a slotted spoon, placing them on paper towels to drain.

Turn off the heat and, while the oil is still warm, add the clementine zest, star anise, and cinnamon stick to the pan. Swirl the oil gently to combine and allow the spices to infuse for about 20 minutes.

Once infused, strain the oil into a jar, discarding the spices.

In a bowl, beat the soft goat’s cheese with a silicone spatula until it breaks up and becomes smooth.

Add 80g Greek yoghurt to start and blend until the mixture is creamy and spreadable, adding up to 100g if necessary. Drizzle in the honey and add a generous amount of black pepper.

Taste and adjust seasoning with salt if needed.

Spoon the whipped goat’s cheese onto a serving platter, creating a small well in the centre.

Drizzle Banhoek Chilli Oil over them and scatter the sizzled dates on top.

Arrange with crackers, toasted baguette slices, or rustic bread for dipping, and enjoy with friends, family and loved ones.



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