



Moroccan Celebration Dates

INGREDIENTS

8 Medjool dates

16 fresh spearmint or peppermint leaves

16 whole, raw almonds

2 Tbsp mascarpone cheese, cream cheese, or any other soft cows or goats milk cheese (you can make your own Moroccan Jben at home for an authentic taste)

DIRECTIONS

1. Half the medjool dates with a paring knife, discarding the pit.
2. Fill the dates with cheese.
3. Place a sprig of mint on the bed of cheese.
4. Seal the mint in place with an almond.
5. Plate your dates on a serving platter and serve with Moroccan Jasmine Mint tea or Traditional Moroccan Mint Tea.