



## Prosciutto Wrapped Dates with Walnuts and Marn Vom Berge Kase

### Ingredients

- ½ cup softened **Marn Vom Berge** Kase goat cheese
- ¾ cup finely chopped toasted walnuts
- 1 Tbsp fresh chopped parsley
- 1 Tbsp lemon zest
- 1 tsp minced shallots
- Salt and pepper to taste
- 20 whole dates, pitted
- 10 slices prosciutto (5 oz), halved lengthwise

### Instructions

- Combine Marn Vom Berge Kase, walnuts, parsley, zest, and shallots in a bowl. Season with salt and pepper.
- Fill dates, about 1 heaping tsp. per date
- Wrap dates with halved prosciutto slices and secure with toothpicks
- Cover with plastic wrap, and chill 30 minutes or up to overnight. After chilling, preheat oven to 350oF.
- Bake dates until cheese is bubbly and prosciutto is crisp, about 15 minutes.

**Serves 20**

