

Stuffed CAMBOZOLA dates with sweet chestnut honey on a bed of fennel and celery



Ingredients: recipe for 4 servings

For the dates:

100 g **CAMBOZOLA** with the rind removed and cut into cubes
3 tbsp chestnut honey
50 ml cream
10 slices Parma ham
20 pitted dates

For the salad:

100 g **CAMBOZOLA** with the rind removed and cut into cubes
2 tbsp chestnut honey
1 bulb of fennel
1 stalk of celery
Peel of an untreated orange
50 ml orange juice
20 ml white wine vinegar
50 ml olive oil
1 bay leaf
1 clove of garlic
50 g roasted pine nuts for garnish
Salt and pepper



Preparation

For the dates:

Pass the **CAMBOZOLA** through a fine sieve, stir with the cream and chestnut honey until smooth. Pour the mixture into a piping bag, and fill the dates with it. Cut the Parma ham in half lengthwise, wrap around the dates, and place in a pan. Sauté until the ham becomes crispy.

For the salad:

Julienne the orange peel, and blanch in salted water. Wash and clean the fennel and celery, and cut into thin strips. For the vinaigrette, reduce the orange juice by half. Mix in chestnut honey, white wine vinegar, and olive oil. Add the julienned orange peel, bay leaf, and peeled garlic clove, and leave to stand for an hour. Then remove the garlic and bay leaf. Season vinaigrette with salt and pepper.

Arrangement:

drizzle the vinaigrette over the salad, add the dates, and garnish with the remaining **CAMBOZOLA** cubes and pine nuts.