

# 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.

