HEARTY & GROUNDING

Bacon-Wrapped Dates with Goat’s Cheese

PREP	COOK	SERVES
15 min	20 min	4 (16 pieces)

Sweet dates stuffed with creamy goat's cheese, wrapped in crisp bacon and finished with honey.

Ingredients

- 16 Medjool dates, pitted
- 100 g soft goat's cheese
- 8 rashers of streaky bacon, halved
- 1 tbsp honey
- Black pepper
- A handful of rocket, to serve

Method

1. Heat the oven to 200°C and line a baking tray with baking paper.
2. Make a slit along each date and press in a little goat's cheese.
3. Wrap each date in half a rasher of bacon and secure with a cocktail stick.
4. Place on the tray and bake for 15 to 20 minutes, turning once, until the bacon is crisp and browned.
5. Brush with the honey and grind over some black pepper.
6. Serve warm on a bed of rocket.