

Stuffed Peanut Butter Medjool Dates



aroma
KITCHEN

INGREDIENTS

15 medjool dates

15 walnut halves

60g marzipan

2 heaped tbsp. Pip & Nut Peanut Butter

150g Novi Bloc Dark Chocolate, melted

Mini paper cases and box for serving



METHOD

- 1 Start by slicing open the dates and removing the stone.
- 2 Fill with peanut butter, 1 walnut half and a small piece of marzipan. Close up neatly and place into the freezer for 15 minutes to chill.
- 3 When ready, carefully dip into the melted chocolate, shake off any excess and allow to set.
- 4 To serve, place into small paper cases and serve in a decorated plate or box.