



# From the Culinary Company Kitchen

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## Dates Stuffed with Goat Cheese

Yield: 15 portions

INGREDIENTS	AMOUNTS
Goat Cheese	3 oz
Cream Cheese	3 oz
Pistachios, Shelled	30 ea
Dates, fresh, pitted and split	15 ea

1. Combine the cheeses and mix until well blended and soft
2. Split the pistachios following the natural seam of the nut
3. Pipe the cheese mixture into the cavity of the dates using a #3 plain tip
4. Garnish with two pistachio halves per date