

Dates with Parmigiano

This one's dead easy, and will win you rave compliments !

- Solid piece of Parmigiano-Reggiano (don't settle for less: this is the real thing)
- Pitted dates (good-quality, in a tub: bulk-store or package ones tend to be dried out)



Carefully slice the Parmigiano-Reggiano into slivers about 5mm by 5mm (1/5 inch) by about 25-30 mm (1 to 1 1/4 inches) long. Do this one at a time until you get the feel for the size you want, as it will vary depending on the dates used and their cavity sizes.

Insert the cheese sliver into the cavity in the date, thus stuffing it.

Arrange in a lovely fashion on a platter, and stand back while they disappear.

Calories per serving: don't ask, just enjoy

Adapted from *Cook's Illustrated Magazine*