

# Ferraro's Cucina

## Prosciutto wrapped Dates Stuffed with Manchego Ingredients

**20 Medjool dates**

**20 whole fresh mint leaves**

**1 3-ounce piece Manchego  
cheese,\* cut into twenty  
1 1/2 x 1/4 x 1/4-inch  
strips**

**4 3-ounce packages thinly  
sliced parma prosciutto**

## Preparation

- Cut small slice off 1 short end of each date and discard. Cut a slice down the side to remove pits from dates; discard pits.
- Place 1 cheese strip and 1 mint leaf into date cavity. Using fingers, pinch date opening closed. Repeat with remaining dates, mint leaves, and cheese strips. Wrap 3 pancetta slices securely around each date, enclosing date completely. Place pancetta-wrapped dates on baking sheet, spacing slightly apart. **DO AHEAD:** Can be made 1 day ahead. Cover and refrigerate.
- Preheat oven to 375°F. Bake dates uncovered until pancetta is crisp and bottoms of dates caramelize, about 30 minutes. Using tongs, transfer dates to platter and serve warm.

