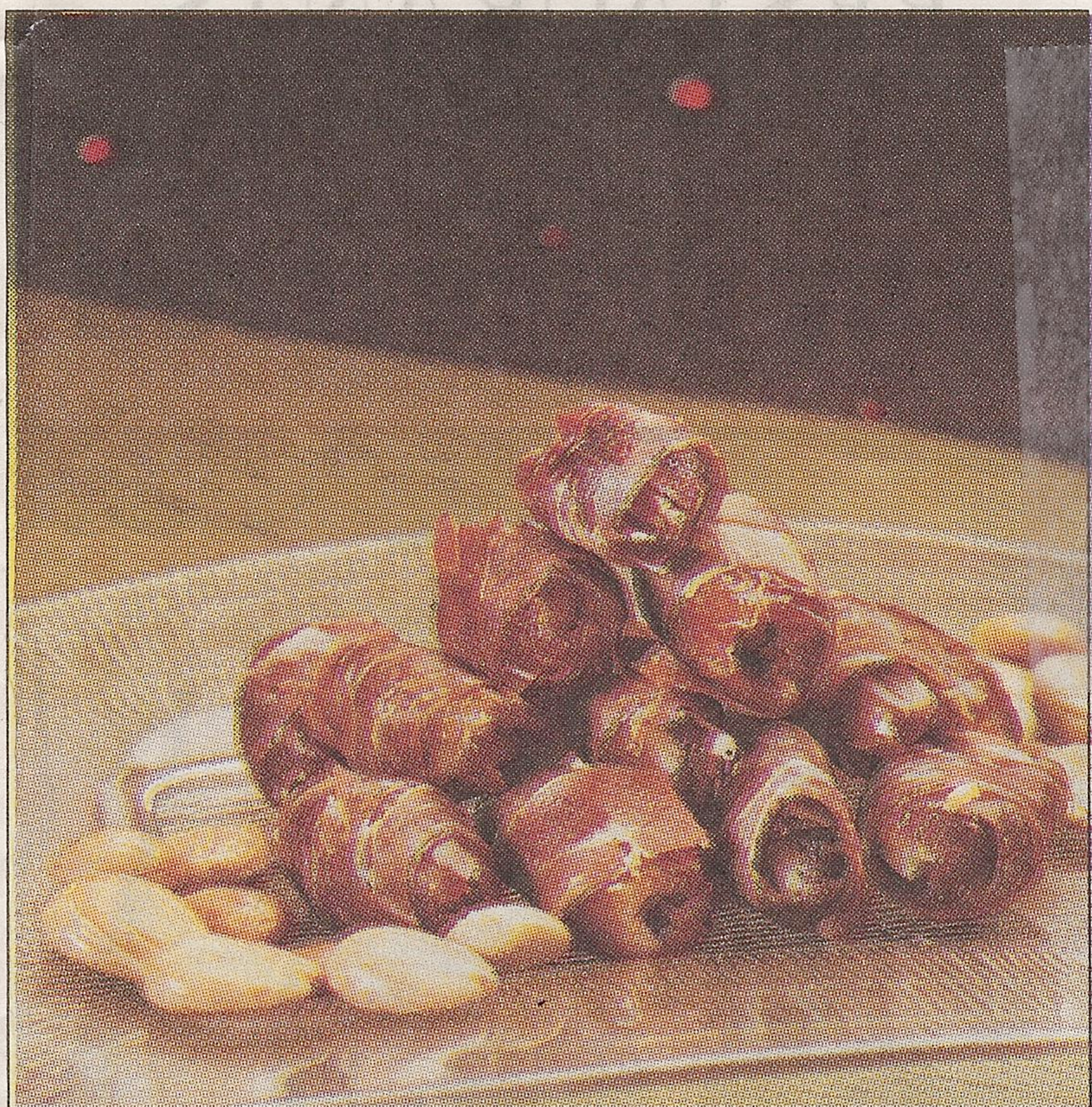


WEDNESDAY, DECEMBER 5, 2007

CRAIG LEE / *The Chronicle*; styled by MADELYN FELDMAN

Warm Prosciutto-Wrapped Dates Filled with Toasted Almonds, Gorgonzola & Chevre

Makes 24 dates

This recipe comes from chef Alex Alcantara of **Small Potatoes Catering**. Each bite is crispy, crunchy, sweet and salty all at once.

3 tablespoons whole almonds or slivered almonds

3 tablespoons fresh chevre

2 tablespoons Gorgonzola dolce or other creamy blue cheese

24 dates, pitted and split to open on one side

4 ounces prosciutto, sliced into ¾-by-3-inch strips

Instructions: Preheat the oven or toaster oven to 350°. Place the almonds on a baking sheet and toast for 10 minutes. Let cool, then chop coarsely.

Blend the chevre and Gorgonzola, then mix in the almonds.

Using a teaspoon or a pastry

bag fitted with a very wide tip, fill each date with a teaspoon of the cheese mixture.

Wrap each date in the prosciutto so it just goes around the date once. Cover and refrigerate for up to 3 days ahead.

When ready to serve, preheat the oven to 350°. Place the dates on a baking pan and warm in the oven until the cheese melts slightly and the prosciutto starts to crisp, 5-7 minutes. Serve immediately.

Per date: 50 calories, 2 g protein, 6 g carbohydrate, 2 g fat (1 g saturated), 5 mg cholesterol, 148 mg sodium, 1 g fiber.