

# EASTER RECIPE

## Almond-stuffed Chocolate Dates

Zaytoun and Divine have teamed up to bring you this simple recipe for a Fairtrade treat to share!

This no-cook, ten-minute recipe combines delicious Fairtrade chocolate with Fairtrade almonds and succulent Palestinian Medjoul dates to create a luscious and irresistible treat for Easter!



Photograph: Diana Chaccour

## PREPARATION METHOD

- Make a slice in the dates and fill with chopped almonds.
- To melt the chocolate, put the chunks in a heat proof bowl placed over a pot of gently simmering water (bain marie).
- Use a fork to dip the dates into the melted chocolate. Place onto wax paper. Press in some sliced or chopped almonds as a garnish. Place in the refrigerator for 30 minutes to harden. Serve cold.



Rooted in Time  
& Tradition



## INGREDIENTS

- 350g pitted Zaytoun Medjoul dates
- 75g Zaytoun Fairtrade almonds, chopped
- 20g Zaytoun Fairtrade almonds, sliced for garnish
- 85g Divine Fairtrade 70% dark chocolate, broken up in chunks

To find out more about our great range of Palestinian artisan food visit [www.zaytoun.org](http://www.zaytoun.org) or call 0207 832 1351

For more information on Fairtrade and farmer owned Divine Chocolate visit [www.divinechocolate.com](http://www.divinechocolate.com)