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

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

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.

To find out more about our great range of Palestinian artisan food visit www.zaytoun.org or call 0207 832 1351

For more information on Fairtrade and farmer owned Divine Chocolate visit www.divinechocolate.com

Follow Zaytoun CIC and Divine Chocolate on social media