

Stuffed Medjool Dates with Labne

Ingredients

20 Medjool dates; split open and pits removed.

250 gm thick plain yoghurt

1/4 cup walnuts, chopped

Method

For labne, spoon yoghurt into a muslin-lined sieve placed over a bowl to drain and refrigerate until thick and creamy (overnight).

To Assemble

Bring the labne to room temperature and spoon into dates; sprinkle with the walnuts.

