



# See Jane Cook

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## MEDJOOL DATES WITH ORANGE-ALMOND PASTE

- 5 to 8 oz. almond paste or marzipan
- Grated zest of 2 oranges
- 1 tsp. orange-flower water
- 1 drop orange food coloring
- 12 Medjool dates
- Chopped candied orange peel and pistachios (optional)

Knead the almond past with the zest, flower water and food coloring (or mix in a food processor). The flavors will deepen as the paste ripens, so be careful about adding larger amounts.

Slit open the dates and remove the pits. Roll a marble of orange-almond paste between your palms, shape it into a lozenge, and insert it into a date. Repeat until all the dates are filled. Close the date sides neatly around the paste lozenges, leaving a wide ribbon exposed.

If using the peel and/or nuts, sprinkle them over the ribbons of paste and press into the dates.

From “The Savory Way” by Deborah Madison.