

## BOCCONCINI DI SPECK



90 g/3 oz gorgonzola cheese  
90 g/3 oz crescenza cheese or camembert. rind removed if necessary  
9 walnuts  
18 large dates, pitted  
18 thin slices speck or prosciutto

Speck is becoming more and more popular in Italy. A specialty of the Alto Adige region, in north east of Italy, it is a variety of smoked ham. If you can't find it, use prosciutto or bacon, but bacon is fattier.

In a bowl, cream both cheeses with a fork. Shell the walnuts and divide each in half. Insert the cheese mixture in the dates and add half a walnut to each. Roll every date in a slice of speck (prosciutto) and secure with a toothpick.

Arrange on a dish and serve.

Makes 18