



# Dates with soft goat's cheese

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## Ingredients

- Dates
- Soft goat's cheese
- Optional: Bacon

## Method

- Take a few dates. Cut them open and fill with the goat's cheese.
- To melt the cheese slightly, put them in the oven (170 degrees Celsius) for two minutes.
- Serve with Texels Wit.
- If you like, wrap the dates with a slice of bacon. Then serve them with St. Feuillien Grand Cru.

### Texels Wit

White & Wheat | 5,0% |  
Netherlands

### St. Feuillien Grand Cru

Belgian Ale | 9,5% | Belgium

Over 18's only