

## BATEEL DATE & GINGER CAKE

300g **Bateel dates** with candied orange peel, cut into 1cm slices  
100g crystallized pineapple, cut into 1cm pieces  
150g crystallized ginger, cut into 1cm pieces  
1 large orange, juice & grated rind  
250g butter  
180g soft brown sugar  
2 tbsp **Bateel date honey**  
4 large eggs

### **Sift together**

210g plain flour  
1 tsp baking powder  
½ tsp ground cinnamon  
½ tsp ground cloves

100g ground almonds  
30g (fresh) root ginger, finely grated  
70g pistachio nuts, coarsely chopped  
70g whole pine nuts

### **Method**

Combine the dates & crystallized fruits with the orange juice & rind. Set aside, stirring occasionally – until the juice is absorbed (about 20 minutes). Line the base of one large or two small cake tins with greaseproof paper & grease the sides.

Cream butter, sugar & Bateel date honey together until light & fluffy. Add eggs, one at a time, beating well in between each addition.

Mix the ground almonds with the sifted dry ingredients & fold this into the mixture. Then fold in the grated ginger, fruits & nuts.

Spoon batter into the prepared cake tins, hollowing out the centre slightly. Bake in a preheated oven (170°C) for 40-60 minutes or until well browned & a skewer inserted in the middle comes out clean. Cool cakes in tins for 10 minutes before turning out.

If like, garnish cake with slivers of dates dredged in caster sugar & a handful of lightly toasted pine nuts.

## BATEEL SPARKLING DATE & MANGO BELLINI

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150g (peeled weight) ripe mango, cubed  
1-2 tbsp fine granulated sugar  
1 tbsp lemon (or lime) juice  
60ml water  
600ml **Bateel sparkling date juice** (chilled)  
2 cups crushed ice or ice cubes  
Sliced peeled mango & mint to garnish

### **Method**

Place cubed mango, sugar, citrus juice & water in an electric blender & whiz finely. (Mixture can be made & kept refrigerated in a covered container 2 hours ahead.)

Just before ready to serve, combine mango puree, chilled Bateel date juice & ice. Stir well, pour into glasses & garnish each serving with a few slices of mango & a sprig of mint. Serve immediately.

## BATEEL DATE TIRAMISU

### **Cake**

3 large eggs, separated  
100g castor sugar  
100g self-raising flour, sifted twice

2 tbsp light vegetable oil, mixed together with  
1 tbsp milk &  
¼ tsp vanilla

### **Coffee date syrup**

300ml hot water, stirred with  
1 tbsp instant coffee &  
3 tbsp **Bateel date honey**

### **Mascarpone cream filling**

2 egg yolks  
75g sugar  
250g mascarpone cheese  
200ml whipping cream, well chilled & lightly whipped to soft peaks  
¾ cup **Bateel date jam**

### **Method**

Line the base of a 20cm round cake tin with greaseproof paper & preheat oven to 170°C. Whisk egg whites with electric beaters until soft peaks form. Add sugar & continue beating until glossy. Drop in yolks & whisk for 3 more minutes. Stir half the flour over mixture & briskly fold in with a rubber spatula/large metal spoon. Fold in remaining flour, being careful not to over work or beat the mixture.

Combine half a cup of the beaten mixture with the oil/milk mixture, stirring well until mixed. Carefully fold this into the rest of the egg mixture, without beating. Transfer into prepared tin & bake for 15-18 minutes or until well risen & spongy to the touch.

Cool sponge in the tin for 10 minutes. Run a thin knife around the edge & turn cake out to cool completely before splitting horizontally into three layers.

Prepare coffee date syrup, set aside. Beat yolks & sugar for the filling until thick & light. Fold in mascarpone & whipping cream (avoid over-beating.)

To assemble, place one layer of cake on a serving plate & moisten evenly with 100ml syrup. Spread on one-third of the filling & dot with half the date jam. Top with next layer of sponge & repeat the process. Top with the last layer of cake, moisten & cover with cream. If wished, garnish cake with date slivers & dust top lightly with cocoa. Keep cake refrigerated until ready to serve.

## BATEEL CHOCOLATE DATE MOUSSE

200g cooking chocolate, roughly chopped  
60ml water  
150g **Bateel date jam**  
3 medium-sized eggs, separated  
2 tbsp castor sugar  
125ml whipping cream, well chilled & whipped to soft peaks

### **Method**

Place chocolate & water in a medium-sized heatproof bowl & place bowl over a pan of barely simmering water. Stir until chocolate melts. Stir in yolks & later the date jam. Take bowl off the heat & cool to lukewarm.

Whisk egg whites until soft peaks form. Add sugar & continue whisking until glossy. Carefully fold into the chocolate mixture without over-mixing. Finally fold in half the softly whipped cream. (Keep the remaining half refrigerated.)

Spoon mousse into small bowls or cups & cover with cling film. Refrigerate for several hours & top with a dollop of cream just before serving.

## BATEEL DATE & CUCUMBER SALSA SALAD

2 small Japanese cucumbers cut into 1cm cubes to make 1 cup  
½ cup **Bateel dates**, stoned & cut into 1cm cubes  
½ cup red onion, cut into 0.5cm cubes  
1 red chili, seeded & cut into 0.5cm cubes  
½ cup coarsely chopped coriander

### **Dressing**

½ tsp cumin seeds  
1 tbsp lime or lemon juice  
¼ tsp salt  
1 tsp sugar

### **Method**

Combine cucumbers, dates, onion, chili & coriander in a small bowl (this can be prepared up to 2 hours earlier, covered tightly with plastic wrap & kept chilled).

Toast the cumin seeds in a small pan over a low flame for about 2 minutes until crisp & fragrant. Crush the seeds coarsely in a dry mortar. Transfer into a small bowl & add lime/lemon juice, salt & sugar.

Just before serving, pour dressing over diced ingredients, mix well & serve chilled to accompany barbecued or roasted meat, chicken or fish.

## BATEEL SPICY CHICKEN WINGS

8-10 chicken wings (weighing 900g-1kg)

### **Marinade**

1 tbsp coriander seeds

2cm (30g) ginger

2 tbsps **Bateel date honey**

1 tbsp lime juice

½ tsp chili powder

1½ tsp salt

1 tbsp finely chopped fresh coriander

### **Method**

Rinse the chicken wings & pat dry. Trim & discard wing tips. Place chicken wings in a large bowl.

Heat coriander seeds in a small pan over low flame for about 2 minutes. Stir the seeds to prevent burning. Crush coarsely in a dry mortar.

Pound ginger & squeeze out juice. Combine the ginger juice with the other marinade ingredients & coat chicken wings well with this mixture.

Place the chicken wings in a clean plastic bag & know it after squeezing out all air. Leave to marinate for 1-2 hours.

Barbecue the chicken over charcoal ambers until golden brown & cooked through (about 12 minutes per side). Alternatively, place the wings on a lined baking tray, drizzling some leftover marinade on the chicken & roast in a preheated oven at 190°C for about 25 minutes until golden brown & cooked through. Serve hot.

## DATE, RAISIN & CRANBERRY CAKE

100g Bateel dates, seeded & chopped  
70g raisins  
60g cranberries  
150ml boiling water  
1 sachet English breakfast teabag  
150g butter  
150g brown sugar  
3 eggs  
225g self-raising flour, sifted

### Method

Grease & line parchment paper on the base & sides of a 20cm round cake pan. Preheat oven to 170°C.

Combine cranberries, raisins, hot water & teabag in a bowl & set aside for 10-15 minutes to soak the fruits, then discard the teabag & keep the tea liquid.

Beat butter & sugar with an electric beater until light & creamy. Add the eggs, one at a time, beating well after each addition.

Fold in sifted flour mixture alternately with the soaked fruits & tea in 2-3 batches. Mix until well combined. Stir in the dates to mix.

Pour cake mixture into prepared pan & level the surface evenly with a spatula.

Bake in preheated oven for 60 minutes or until cooked through when a skewer inserted into cake comes out clean.

Leave cake in the pan 5-10 minutes before transferring to a wire rack to cool completely.

## STICKY BATEEL DATE PUDDING

150g **Bateel dates**  
180ml water  
 $\frac{3}{4}$  tsp bicarbonate of soda

75g butter  
160g castor sugar  
2 small eggs  
 $\frac{3}{4}$  tsp vanilla essence  
125g self-raising flour

### **For sauce**

150g soft brown sugar  
80ml cream  
60g butter  
1 tsp **Bateel sparkling date juice**

### **Method**

Pit the dates & chop them up roughly. Put into a saucepan & add water. Bring to boil then remove saucepan from the heat & add in bicarbonate of soda. Stir well to mix & leave aside to cool.

Cream butter & sugar in a large mixing bowl until light & creamy. Add in eggs, one at a time, beating well after each addition. Add the essence & continue to beat until well combined.

Sift in flour & fold in gently with a metal spoon. Stir in the date mixture & stir well until the ingredients are just combined (take care not to over-beat).

Line the base of an 18cm round cake tin with greased baking paper. Lightly grease the sides of the tin as well.

Pour the mixture into prepared tin & bake in a pre-heated oven at 180°C for 45-50 minutes or until cooked through when tested with a skewer. Leave the pudding in the tin for 10-15 minutes before turning out. Cut into 8-10 pieces.

**To make the sauce:** Put cream, sugar & butter into a small saucepan. Stir with a metal spoon until the butter melts & the sugar dissolves, then bring to a gentle boil for 1-2 minutes. Add the Bateel sparkling date juice, mix. Pour the sauce over individual pudding slices & serve.

## BATEEL DATE LOAF

250g **Bateel dates**, pitted & chopped  
170ml hot water  
175g soft brown sugar  
1 egg, lightly beaten  
4 tsp baking powder  
175g wholemeal flour  
75g plain flour, sifted  
1 tsp ground mixed spices

### **Topping**

1 tbsp demerara sugar

### **Method**

Put dates in a bowl; pour in hot water & leave to soak for 2-3 hours.

Grease & line a 25.5 x 15 x 7 cm loaf tin. Preheat oven to 180°C.

Put sugar into date mixture. Stir until sugar has dissolved completely. Add in beaten egg & mix well.

Combine flour, wholemeal flour, mixed spices & baking powder in a mixing bowl & add into date mixture.

Turn mixture into prepared tin. Sprinkle with demerara sugar on the top. Bake in preheated oven for 1¼ hours.

Turn out loaf onto wire rack to cool. Slice & serve with butter.

## FRUITY BATEEL SHORTBREAD

135g butter  
100g castor sugar

### **Sifted together**

170g plain flour  
30g rice flour  
½ tsp vanilla essence  
3 pcs **Bateel dates**, stoned & chopped  
50g hazelnuts, chopped

### **Method**

Lightly grease 2 trays. Preheat oven to 160°C.

Beat butter, sugar & essence until just combined. Sift in flours & mix. Add dates & hazelnuts.

Remove the combined dough out onto a lightly floured tabletop. Bring the dough together into a big round ball.

Roll out into a rectangular piece (21x16cm), then transfer onto the prepared tray.

Use a sharp knife & mark into strips of 3cm by 6cm. Prick the pieces evenly all over with a fork & sprinkle lightly with coarse sugar.

Bake in preheated oven for 20 minutes or until golden brown. Remove tray from oven & cut according to the markings into individual pieces. Leave to cool before storing in airtight containers.

## BATEEL DATE PUDDING IN CREAM SAUCE

8-9 pieces **Bateel dates**, pitted  
½ tsp vanilla essence  
310ml water  
1 tsp bicarbonate of soda  
60g butter  
100g butter  
1 tsp grated orange rind  
1 tsp grated lemon rind  
2 eggs

### **Sift together**

150g plain flour  
½ tsp baking powder

### **Sauce**

3 tbsp whipping cream  
60g butter  
75g soft brown sugar

### **Method**

Lightly grease 5-6 small soufflé moulds & preheat oven to 180°C. Put dates & water into saucepan & bring to boil, and then add vanilla essence.

Once the mixture has come to a boil, remove from heat & add bicarbonate of soda. Cover the saucepan. Beat butter & sugar until creamy. Add lemon & orange rind & then beat in eggs one at a time.

Sift in flour & add in date mixture. Pour concoction into prepared moulds until two-thirds full. Bake in preheated oven for about 20-25 minutes.

**For the sauce:** Combine butter, brown sugar & whipping cream in a non-stick saucepan & bring to a gentle low boil for 1-2 minutes.

When the pudding has been baked for 20 minutes, pour about ½ tbsp of the sauce on to each pudding & continue to bake for 5-6 minutes. Remove puddings from their moulds on to individual serving plates & add in a little more sauce if desired.

## FRUITY BATEEL DATE CHUTNEY

250g **Bateel dates**, pitted  
250g Granny Smith apples, core  
250g mangoes  
250g sultanas  
250g brown sugar  
500ml apple cider

### **Spices**

1 tsp ground ginger  
1 tsp paprika  
1 tsp salt

### **Method**

Chop coarsely the dates, apples & mangoes. Combine all chopped fruits, sultanas, sugar & spices together in a mixing bowl. Stir in apple cider & mix well. Cover with cling film wrap & leave overnight.

Stir the chutney well several times. After 24 hours, spoon chutney into clean, dry jars.

## **BATEEL BRAN MUFFINS**

(Makes 16-20 muffins)

125ml full cream milk  
1 tbsp lemon juice  
1 tsp grated lemon rind  
 $\frac{3}{4}$  cup (180ml) **Bateel date jam**  
125ml light vegetable oil  
2 eggs, separated  
1 cup (50g) unprocessed bran  
40g brown sugar

### **Sift together**

150g self-raising flour  
 $\frac{1}{2}$  tsp bicarbonate of soda  
 $\frac{1}{4}$  tsp salt

2 tbsp coarsely-chopped nuts (walnuts, almonds, pecans or whole pine nuts)  
10 **Bateel dates**, cut into thin strips

### **Method**

Stir milk, lemon juice & lemon rind in a bowl until milk curdles. Place Bateel date jam, soured milk, oil & yolks in a large bowl, mixing to combine. Stir in unprocessed bran.

Whisk egg whites until stiff, add sugar & beat until glossy. Fold half the egg whites into the bran/date mixture, followed by half the sifted flour. Fold in remaining whites & the rest of the flour. Do not over-mix.

Spoon mixture into paper-lined muffin trays, filling them up to the rim. Top each muffin with nuts & a few date strips. You can also sprinkle lightly with brown sugar.

Bake in preheated oven at 175°C for 12-18 minutes or until muffins are well risen & browned.