

RECIPE | MELONS

ALONNA™ MELON ALMOND GALETTE



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Recipe created by *Jennifer Rolfingsmeier*



INGREDIENTS

- 2** Pure Flavor Alonna™ Canary Melons
- 2** eggs, divided
- 1** pie crust
- $\frac{1}{2}$ lemon, juiced
- 8 oz** unsalted butter, at room temperature
- $\frac{1}{2}$ **cup** brown sugar
- $\frac{1}{2}$ **cup** almond flour
- $\frac{1}{3}$ **cup** almonds, sliced

- $\frac{1}{4}$ **cup** granulated sugar
- 4 tbsp** all-purpose flour, divided
- 2 tbsp** caramel sauce
- 1 tsp** vanilla extract
- 1 tsp** cinnamon
- $\frac{1}{4}$ **tsp** nutmeg
- $\frac{1}{4}$ **tsp** cardamom

DIRECTIONS

- 1** Preheat oven to 350° F. Line a baking sheet with parchment paper
- 2** In a large bowl combine butter, granulated sugar, almond flour, 1 egg, vanilla extract & 2 tablespoons of all-purpose flour. Using an electric mixer, combine until creamy & set aside.
- 3** For the filling, halve the melon & scoop out the seeds. Cut into quarters, remove the rind & thinly slice.
- 4** In a large bowl, add melon slices, brown sugar, remaining flour, lemon juice, cinnamon, nutmeg, cardamom, and mix.
- 5** In a small bowl, beat the remaining egg.
- 6** On a lightly floured surface roll out the pie crust and transfer it to a baking sheet. Spread the almond filling in the center, leaving a two-inch edge. Spread fruit filling on top of almond filling.
- 7** Fold the edges of the crust over and brush the crust with beaten egg. Sprinkle with almonds and bake for 30 minutes until golden brown.
- 8** Drizzle with caramel sauce and allow to cool before serving



50 min

20 min | **30 min**
PREP. | COOKING



8



medium