



RECIPE | MELONS

# ALONNA™ MELON ALMOND GALETTE



50 min

20 min  
PREP.

30 min  
COOKING



8



medium

## INGREDIENTS

Recipe created by *Jennifer Rolfingsmeier*

2 Pure Flavor Alonna™ Canary Melons  
 2 eggs, divided  
 1 pie crust  
 ½ lemon, juiced  
 8 oz unsalted butter, at room temperature  
 ½ cup brown sugar  
 ½ cup almond flour  
 ⅓ cup almonds, sliced

¼ cup granulated sugar  
 4 tbsp all-purpose flour, divided  
 2 tbsp caramel sauce  
 1 tsp vanilla extract  
 1 tsp cinnamon  
 ¼ tsp nutmeg  
 ¼ 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.

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