

INGREDIENTS

1 Pure Flavor® Oronai™ Sweet Charentais Melon, thinly sliced

1 package phyllo pastry

12 slices of deli ham, diced

3 oz Gruyere cheese, shredded

2 tbsp whole-grain mustard

1 tbsp honey

2 tsp olive oil

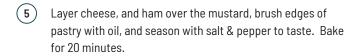
Salt & pepper, to taste

Fresh thyme, for garnish

lcing sugar, for garnish

DIRECTIONS

- 1 Preheat oven to 400°F. Prepare a baking sheet with parchment paper.
- (2) Lay out the phyllo pastry and cut it into nine equal pieces.
- 3 Lay the pastry pieces flat on baking sheet and score a 1/4 inch border around the edges. Prick the pastries with a fork several times.
- 4 Spread the mustard evenly across each piece of pastry inside the scored area.



- Remove pastry from oven and add 4 slices of melon across the top. Bake for 5 additional minutes.
- Remove from the oven and drizzle with the honey. To serve, sprinkle with icing sugar and garnish with sprig of thyme.











