



## RECIPE | MELONS

# HAM & MELON PASTRY TARTS



35 min

10 min  
PREP.

25 min  
COOKING



9



easy



## 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
- Icing 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 ¼ 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.
- 5 Layer cheese, and ham over the mustard, brush edges of pastry with oil, and season with salt & pepper to taste. Bake for 20 minutes.
- 6 Remove pastry from oven and add 4 slices of melon across the top. Bake for 5 additional minutes.
- 7 Remove from the oven and drizzle with the honey. To serve, sprinkle with icing sugar and garnish with sprig of thyme.