



RECIPE | MELONS

# HOLIDAY MELON & BAKED BRIE



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Recipe created by *Laura Ashley Johnson*



## INGREDIENTS

**1** Pure Flavor Alonna™ Canary Melon, divided  
**1** egg, lightly beaten  
**8 oz** crescent roll dough  
**4 oz** Brie, sliced  
**1 ½ oz** prosciutto, sliced  
**¼ cup** fig jam  
**2 tsp** fresh thyme  
Salt, to taste

Rosemary sprigs, for garnish  
Grapes, for garnish  
Pomegranate arils, for garnish

## DIRECTIONS

- 1** Preheat oven to 375°F.
- 2** Halve melon & scoop out the seeds. Cut one half into quarters, remove the rind, & thinly slice. Cut remaining melon into slices and set aside.
- 3** Unroll crescent rolls onto a parchment paper-lined baking sheet, separating each triangle. Arrange the triangles in a candy cane shape with the wide end facing outwards. Flatten the wide end slightly.
- 4** Spread fig jam on the base in a thin layer. Top with Brie, prosciutto, and sliced melons.
- 5** Fold triangle tips over the filling & tuck under the base to secure. Brush dough with egg & sprinkle with thyme & salt.
- 6** Bake for 15 minutes until golden brown.
- 7** To serve, transfer to a serving platter and garnish with grapes, rosemary, pomegranate & remaining melon slices.



**25 min**

**10 min**  
PREP.

**15 min**  
COOKING



**8**



**easy**