



RECIPE | MELONS

HOLIDAY MELON & BAKED BRIE



25 min

10 min
PREP.

15 min
COOKING



8



easy

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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.

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