

RECIPE | MELONS



# MELON COCONUT FREEZE



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# MELON COCONUT FREEZE



**10 min**

**10 min**  
PREP.

**0 min**  
COOKING



**2**



**easy**

## INGREDIENTS

- 2 Pure Flavor® Solara® Mini Melons, divided
- 15 oz can cream of coconut
- 2 cups ice, crushed
- Fresh mint, for garnish

## DIRECTIONS

- 1 Cut top off melon, leaving  $\frac{3}{4}$  of the melon intact. Cut the top portion into wedges and reserve for garnish.
- 2 Using a spoon, scoop out flesh, remove seeds and set melons shells aside.
- 3 Put the melon flesh, cream of coconut, and ice into a blender. Puree until smooth.
- 4 To serve, pour into melon shells, garnish with mint and reserved melon wedges.

Pro Tip: Add  $\frac{3}{4}$  cup white rum to the blender with all ingredients to turn this freeze into a cocktail.