



RECIPE | MELONS

MELON & CRISPY PROSCIUTTO CROSTINI



15 min
PREP.



6



easy

30 min

15 min
COOKING

INGREDIENTS

Recipe created by *Abigail Harris-Shea*

- 1 Pure Flavor® Alonna™ Canary Melon
- 12 prosciutto slices
- 1 baguette, sliced
- 1 lime, juiced
- 1 cup farmer's cheese
- 3 tbsp butter
- 4 tsp chili crisp



DIRECTIONS

- 1 Preheat the oven to 400°F. Place prosciutto on a parchment-lined baking sheet. Cook for 15 minutes until crispy. Remove from oven and roughly chop.
- 2 Halve the melon and scoop out the seeds. Cut into quarters, remove the rind, and thinly slice.
- 3 Add butter to a frying pan. Cook baguette slices on medium heat for 2 minutes per side.
- 4 Spread farmer's cheese on each toast, followed by melon slices.
- 5 Sprinkle prosciutto on each crostini and drizzle with lime juice & chili crisp.

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