

RECIPE | MELONS



MELON MOUSSE



PURE-FLAVOR.COM

MELON MOUSSE

INGREDIENTS

For the mousse:

- 1 Pure Flavor® Oronai™ Sweet Charentais Melon
- 2 **pks** gelatin powder
- 1 **cup** whipping cream
- ¼ **cup** water, boiling
- 2 **tbsp** sugar
- 2 **tbsp** lime juice
- 2 **tbsp** icing sugar
- 1 **tsp** lime zest, divided
- ½ **tsp** vanilla extract

For the topping:

- 1 Pure Flavor® Oronai™ Sweet Charentais Melon, balled
- Honey drizzled, for garnish



30 min

30 min PREP. | **0 min** COOKING



2



medium

DIRECTIONS

- 1 Halve the melon and scoop out the seeds. Using a spoon, scoop out the flesh then set melon bowls aside.
- 2 Cut melon cubes and then purée in a blender until smooth. Mix in sugar.
- 3 Whip cream with icing sugar and vanilla until stiff peaks form.
- 4 In a small bowl, dissolve the gelatin with boiling water. Add lime juice and mix until completely dissolved.
- 5 Add gelatin to melon purée and mix well.
- 6 Add half the whipped cream and ½ teaspoon of lime zest to melon purée and mix gently, making figure-8s with the spoon, until the color is even. Repeat with remaining whipped cream until blended.
- 7 To make the garnish, halve the remaining melon and scoop out the seeds. Using a spoon or melon baller, scoop out the flesh into small melon balls and mix with the remaining lime zest.
- 8 Serve in melon bowl or glass. Top with melon balls and honey.