

RECIPE | MELONS

# MELON & PROSCIUTTO PIZZA



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## INGREDIENTS

### For the pizza:

- 1 Pure Flavor® Alonna™ Canary Melon
- 1 pre-made pizza crust
- 1 clove garlic, minced
- 3 prosciutto slices
- 4 oz fresh mozzarella, sliced
- 1 cup baby arugula
- 2 tbsp olive oil, divided
- 1 tbsp balsamic glaze
- Salt, to taste
- Chili flakes, for garnish

### For the white sauce:

- ½ cup mascarpone cheese
- ¼ cup heavy cream
- 2 tbsp basil, chopped
- ¼ tsp salt
- ⅓ tsp chili flakes

## DIRECTIONS

- 1 Preheat the oven to 500°F.
- 2 Halve melon and scoop out the seeds. Cut into quarters, remove the rind, and thinly slice.
- 3 In a small bowl, combine the arugula, balsamic glaze, 1 tablespoon olive oil, and salt. Set aside.
- 4 In a medium mixing bowl, combine the ingredients for the white sauce.
- 5 For the pizza, place the pizza crust on a baking stone and spread the white sauce evenly. Top with garlic, prosciutto, and mozzarella.
- 6 Bake for 5 minutes, or until the crust is golden brown and the cheese is melted.
- 7 Top the pizza with the melon slices and dressed arugula, drizzle with the remaining olive oil, and garnish with chili flakes.



15 min

10 min  
PREP.

5 min  
COOKING



4



easy