



RECIPE | MELONS

MELON & PROSCIUTTO PIZZA



10 min
PREP



4



easy

15 min

5 min
COOKING

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
 ⅛ 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.

