

RECIPE | MELONS

MELON & BRIE CROSTINI



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MELON & BRIE CROSTINI



12 min

5 min
PREP.

7 min
COOKING



6



easy

INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon
- 1 baguette, cut into ½ inch slices
- 6 oz Brie cheese
- ½ cup apricot jam
- ½ cup walnuts, chopped
- 2 tbsp honey

DIRECTIONS

- 1 Preheat the oven to 375°F.
- 2 Spread about 1 teaspoon of jam on one side of each baguette slice and arrange the slices on a large baking sheet.
- 3 Slice the Brie and place it on top of each bread slice. Bake for 7 minutes, or until the Brie is melted.
- 4 While the bread is in the oven; halve the melon and scoop out the seeds. Cut into quarters, remove the rind, and slice.
- 5 Remove the crostini from the oven and top with melon slices. Sprinkle walnuts evenly over the crostini and drizzle with honey. Serve immediately.