



RECIPE | MELONS

MELON & RICOTTA SHEET PASTRY



35 min

15 min
PREP.

20 min
COOKING



6



easy

INGREDIENTS

Recipe created by *Lauren Brittain*

- 1 Pure Flavor® Alonna™ Canary Melon
- 3 sprigs** fresh mint, chopped & divided
- 1 lemon, juiced
- 1 sheet puff pastry
- 8 oz** dairy-free ricotta cheese
- 4 tbsp** honey, divided
- 2 tbsp** sliced almonds
- 1 tbsp** olive oil
- ½ tsp** salt



DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Roll out puff pastry, fold the sides up slightly and transfer to a parchment paper-lined baking sheet.
- 3 Halve melon and scoop out the seeds. Remove the rind and thinly slice.
- 4 Whip ricotta in a medium-sized mixing bowl until fluffy. Whisk in the remaining 3 tablespoons of honey, lemon juice, olive oil, and salt. Fold in half of the mint.
- 5 Evenly spread the ricotta mixture over puff pastry.
- 6 Add melon on top, sprinkle with almonds & drizzle with remaining honey.
- 7 Bake for 20 minutes until golden and garnish with additional mint.

