RECIPE | MELONS



MELON CUSTARD PIE



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MELON CUSTARD PIE

2 Pure Flavor[®] Alonna[™] Canary Melons, divided

NGREDIENTS

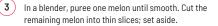
3 eggs 3 egg yolks 1 pre-made pie crust 1 ¼ cup sugar, divided 2 tsp lemon juice 2 tsp water

Preheat oven to 350°F.

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Halve the melons and scoop out the seeds. Cut into quarters and remove the rind.



In a saucepan, whisk together the eggs, egg yolks, and 1 cup of sugar. Cook while stirring, over medium heat for about 5 minutes. Remove from heat & mix in the melon puree. 5

Pour the custard in the pre-made pie crust and bake for 50 minutes. Remove from oven and set aside to cool.

In a saucepan, bring the remaining sugar, lemon juice, and water to a simmer over medium heat. Cook until the liquid has thickened into a glaze.

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Arrange sliced melon into a circle on the cooled pie and brush with syrup to glaze.

