



RECIPE | MELONS

MELON CUSTARD PIE



80 min

20 min
PREP.

60 min
COOKING



8



easy

INGREDIENTS

- 2 Pure Flavor® Alonna™ Canary Melons, divided
- 3 eggs
- 3 egg yolks
- 1 pre-made pie crust
- 1 ¼ cup sugar, divided
- 2 tsp lemon juice
- 2 tsp water

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Halve the melons and scoop out the seeds. Cut into quarters and remove the rind.
- 3 In a blender, puree one melon until smooth. Cut the remaining melon into thin slices; set aside.
- 4 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.
- 6 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.
- 7 Arrange sliced melon into a circle on the cooled pie and brush with syrup to glaze.

