



RECIPE | MELONS

WRAPPED MELON WEDGES



20 min
PREP.



4



easy

20 min

0 min
COOKING



INGREDIENTS

- 1 Pure Flavor® Oronaj™ Sweet Charentais Melon
- 1 Pure Flavor® Long English Cucumber, sliced into ribbons
- 5 thin prosciutto slices, cut into strips
- 1 small fennel bulb
- 2 tsp white balsamic vinegar
- Salt, to taste
- Fennel fronds, optional for garnish



DIRECTIONS

- 1 Halve the melon and scoop out the seeds. Cut melon into wedges and remove the rind.
- 2 Using a mandolin, shave the fennel into thin slices. Place them in a bowl, drizzle with the vinegar, and lightly season with salt.
- 3 Wrap each melon wedge with fennel slices, followed by a strip of prosciutto, then a ribbon of cucumber.
- 4 Arrange the finished wedges on a serving platter and garnish with fennel fronds.

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