

GUASTELLO'S VILLAGE MARKET

Prosciutto & Melon

Serves 12

Ingredients

1 Cantaloupe

4 to 5 ounces Prosciutto di Parma, thinly sliced

2 tablespoon honey or balsamic glaze, more to your liking (I used this Greek honey)

Basil leaves for garnish, optional

Instructions:

Prepare the cantaloupe and cut it into wedges. I find it easier to peel the cantaloupe, once you cut it. So, first, cut the cantaloupe in half. Using a spoon, remove the seeds. Then cut each half into wedges and peel them.

Wrap the prosciutto around the cantaloupe wedges and arrange them on a serving platter.

Drizzle a little bit of balsamic glaze or quality honey (or both, if you like) If using, arrange a few basil leaves on the platter. I loved the addition of fresh basil leaves for a pop of color and freshness, but this is totally optional.

Serve immediately or chill for a few hours until ready to serve.

Credit: the mediterraneandish.com