



APPETIZER and SNACK	
Prosciutto e melone	
DIFFICULTY	Easy
The saltiness of the prosciutto and the sweetness of the cantaloupe really play off each other	
INGREDIENTS	
<ul style="list-style-type: none"> • 1 cantaloupe or honeydew melon • 1/2 pound Prosciutto di Parma, sliced paper thin • Balsamic vinegar for drizzling (optional) • Fresh or dried mint for decoration (optional) 	
PREPARATION	
<p>Best if the melon has been refrigerated.</p> <p>Cut the melon in half, remove the seeds and slice into 1-inch slices, removing the rind.</p> <p>Wrap each slice of melon in a slice of prosciutto, leaving a little melon showing at the ends.</p> <p>Arrange in serving plates, and drizzle with a few drops of balsamic vinegar or mint, if using.</p> <p>Your dish is ready to serve, enjoy.</p>	
YOUR PERSONAL NOTES	



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