



Picasso Melon

with Boursin Cheese & Parma Ham

The firmness of Picasso melon make them a great melon for cooking applications.

Ingredients

- 10 slices of Picasso melon, cut 4" long and 1/3" thick
- 1 container Shallot and Chive Boursin Cheese
- 10 slices of prosciutto
- 1/2 cup raspberry vinegar

Directions

Spread a layer of cheese on each slice of melon. Wrap a slice of prosciutto around each melon and broil on high for 4 minutes. Plate with the raspberry vinegar, and serve it up!

SELECTION

Ripe cantaloupe has a sweet, slightly musky scent. A good cantaloupe feels heavy for its size, has a rind that resembles raised netting, and a stem end that yields slightly when pressed with your thumb.

Ask for Majesty Picasso melon in your local store today!

