

Melon and Prosciutto

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

As this appetizer (though often served as a dessert in Spain) is only two ingredients, make sure they are both the best you can find.

*For the melon: If it is ripe, all you have to do is press lightly near the stem end. If the rind gives a bit, the melon is ready. Also, smell it, when it's perfectly ripe, you can smell it's wonderful aroma.

**For the prosciutto: It should be thin enough that you can almost see through it, that way it almost melts in your mouth. Have the butcher slice it for you.

Keep the prosciutto in the refrigerator until you are ready to assemble the platter.

Step 1: Preparing the Melon

- 1 ripe melon

Peel the melon* and cut in half lengthwise. Then remove the seeds, using a large spoon.

Cut into half moon shapes or into wedges. Place onto a platter or small side plate, if serving individual portions.

Step 2: Preparing the Prosciutto

- 20 paper-thin slices prosciutto (approximately)

Roll the prosciutto** into small cones, or loosely place onto serving dish.

Alternatively, you can wrap each piece of prosciutto around a piece of melon.

Serve with a nice cold glass of Prosecco or white wine and enjoy.