



# Melon salad with burrata and parma ham



Categoria

Entradas e Petiscos



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

High



Com quem?


By yourself



Nº de pessoas

4 pessoas

## Ingredientes

 4 tbsp of Victor Guedes  
Extra Virgin Olive Oil  
Reserve

- 1 Cantaloupe melon (orange)
- 1 melon
- 2 burratas
- 200g of parma ham
- Basil leaves, to taste
- Mint leaves, to taste
- Pepper, to taste
- Fleur de sel, to taste

## Method of preparation

1

Cut the melons in half, remove the seeds and, with a melon baller, make balls. Set aside.

2

Drain the burratas and put half a burrata in each cup. Mix.

3

On top of the burrata, place the cantaloupe and normal melon balls, alternating with pieces of Parma ham and basil and mint leaves. Repeat this process with the remaining cups.

4

Finish with olive oil, pepper and salt. Chill until served.

## Produtos utilizados



Reserve

Extra Virgin Olive Oil



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