



## Melon salad with raw ham and grated cheese



### Ingredients

- 0.5 Galia melon
- 0.25 Watermelon without Seeds
- 0.5 Honeydew melon
- 150 gram Mixed Lettuce
- Leaves of 1 chicory bush
- 150 gram raw ham
- 2 tablespoons toasted pine nuts
- 150 gram Henri Willig grated cheese
- 1 ml Henri Willig Pineapple/Ginger

Looking for a refreshing and flavourful melon salad? This recipe combines the sweet and juicy flavours of melon with the savoury kick of raw ham and the creamy touch of Henri Willig cheese. A light and colourful choice for a lunch dish or side dish. Quick and easy to prepare, this salad is packed with freshness and texture, making it a perfect addition to any summer menu.

### Preparation

- 1: Using a melon ball sampler, remove balls from the melons.
- 2: Mix the salad and chicory with the Henri Willig Pineapple/Ginger and divide among the plates.
- 3: Spread the raw Ham and balls of melon on top and sprinkle with pine nuts and Henri Willig Cheese.

## Making melon salad

Serve this melon salad with Henri Willig cheese paired with a crusty piece of farmhouse bread and you have a complete meal. A perfect combination of sweet, salty and creamy for any occasion. Enjoy this simple but delicious melon salad with friends and family. Enjoy!