



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!