BASCO
GOURMET SPAIN TO YOUR DOOR

Melon con Jamón



PREP TIME
15 MINS

COOK TIME
N/A

TOTAL TIME
15 MINS

SERVES 6 PEOPLE

EASY

Ingredients

1 small ripe galia melon, seeds and rind removed
1 small ripe cantaloupe melon, seeds and rind removed
½ small ripe watermelon, seeds and rind removed
3 Arturo Sánchez jamón ibérico de Bellota 80g
Fresh basil leaves
Extra virgin olive oil

Method

Use a melon baller to make small balls out all three types of melon and chill the balls in the fridge until you are ready to serve.

Bring the jamón ibérico de bellota to room temperature 30 minutes before serving.

Arrange the melon balls on serving plates or on a large platter, scatter the Jamon Iberico slices, sprinkle some small basil leaves and drizzle with a good grassy extra virgin olive oil.

https://www.bascofinefoods.com/spanish-recipes/melon-con-jamon/