

NGREDIENTS

DIRECTIONS

HOLIDAY MELON & BAKED BRIE

Recipe created by Laura Ashley Johnson

1 Pure Flavor Alonna™ Canary Melon, divided 1 egg, lightly beaten

8 oz crescent roll dough

4 oz Brie, sliced

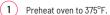
11/2 oz prosciutto, sliced

1/4 cup fig jam

2 tsp fresh thyme

Salt, to taste

Rosemary sprigs, for garnish Grapes, for garnish Pomegranate arils, for garnish



- Halve melon & scoop out the seeds. Cut one half into quarters, remove the rind, & thinly slice. Cut remaining melon into slices and set aside.
- Unroll crescent rolls onto a parchment paper-lined baking sheet, separating each triangle. Arrange the triangles in a candy cane shape with the wide end facing outwards. Flatten the wide end slightly.

- 4 Spread fig jam on the base in a thin layer. Top with Brie, prosciutto, and sliced melons.
- Fold triangle tips over the filling & tuck under the base to secure. Brush dough with egg & sprinkle with thyme & salt.
- 6 Bake for 15 minutes until golden brown.
 - To serve, transfer to a serving platter and garnish with grapes, rosemary, pomegranate & remaining melon slices.





10 min PREP. 15 min COOKING



8

