



PROSCIUTTO-WRAPPED MELON BITES – TWO WAYS

Bouchées de Melon au Jambon | Deux Façons

Source: The Gilded Table – June Edition

Prep Time: 15-20 min | Cook Time: N/A | Yield: About 20–24 bites (serves 6–8 as an appetizer)

Recipe Description

A quintessential summer hors d'oeuvre — sweet melon wrapped in delicate ribbons of prosciutto, accented with fresh herbs and a kiss of balsamic or honey. These two variations are equally effortless and elegant, perfect for warm garden soirées, brunches, or a sparkling apéritif hour. Choose the classic version for timeless charm or the elevated twist for a touch of flair.

Classic Version (Simple and Elegant)

Ingredients

- 1 ripe cantaloupe or honeydew melon, cut into bite-sized wedges
- Thinly sliced prosciutto (about 1 slice per melon wedge)
- Fresh basil or mint leaves
- Toothpicks or decorative cocktail picks

Instructions:

1. Wrap each melon wedge with a slice of prosciutto.
2. Tuck a fresh basil or mint leaf between the prosciutto and melon.
3. Secure with a toothpick or decorative cocktail pick.
4. Arrange on a chilled platter and serve immediately.

Elevated Version (With a Touch of Flair)

Ingredients:

- 1 ripe cantaloupe or honeydew melon, cut into bite-sized wedges
- Thinly sliced prosciutto
- Fresh basil or mint leaves
- A drizzle of aged balsamic glaze or honey
- Cracked black pepper (optional)
- Flaky sea salt (optional)



Instructions:

5. Wrap each melon wedge with a slice of prosciutto.
6. Tuck a fresh basil or mint leaf between the prosciutto and melon.
7. Secure with a toothpick or decorative cocktail pick.
8. Drizzle lightly with aged balsamic or honey for a touch of sweetness.
9. Add a crack of fresh black pepper and a sprinkle of flaky sea salt for an added layer of flavor (optional).
10. Serve chilled or at room temperature.

Notes

- These bites are best served freshly assembled and slightly chilled. For peak flavor, use ripe, seasonal melon and high-quality prosciutto.
- Try alternating basil and mint for a pretty presentation and layered aromatics.
- If preparing ahead, wrap the melon and store covered in the fridge. Add herbs and drizzle just before serving to preserve freshness and texture.
- Want a playful twist? Add a cube of fresh mozzarella or a tiny wedge of goat cheese beneath the prosciutto for a creamy contrast.

Drink Pairing Suggestions:

- **Aperitif Pairing:** Serve with a chilled **Prosecco**, **rosé**, or a **Limoncello Spritz** for a sparkling contrast to the salty-sweet balance.
- **Mocktail Option:** Pair with a **Sparkling Elderflower Lemonade** or a **Cucumber-Mint Iced Tea** for a refreshing non-alcoholic alternative.
- **Garden-Ready:** These canapés shine at golden hour with a flute of **Champagne Brut** or a citrus-forward **white sangria** infused with mint and orange peel.