

FRESH FIGS WITH PROSCIUTTO, MELON, AND MINT CREAM

This is a stunning and super simple fall medley inspired by the ripe and luscious figs found at your local farmers market. For this no-cook recipe, seek out fresh figs and melons oozing with juicy sweetness to complement the salty ham and tangy crème fraîche. This is such a special delight to serve to your guests; we promise they'll be beyond impressed!

Prep time: 15

Serves: 6

Ingredients:

¼ cup mint leaves

¾ cup crème fraîche

1 ripe melon, about 2 lbs

16 small, ripe figs

12 thin slices prosciutto di
Parma

1 cup arugula leaves, or other
micro greens for garnish



Using a mortar and pestle, pound the mint leaves into a smooth paste, or finely chop with a knife. Transfer the mint to a bowl and incorporate the crème fraîche.

Cut the melon in half lengthwise, remove the seeds, and slice into wedges. Cut the figs in half.

Place spoonfuls of the minted-crème fraîche on a platter and arrange the figs, melon, and prosciutto on and around the cream. Serve with more crème fraîche on the side and garnish with arugula.

Note: Pan-fry your figs cut-side down in a little bit of butter for a warm and gooey variation.