

Melon Pearls

With **Crème de Cassis de Bourgogne Double Crème Joseph Cartron**

- 1 Cavaillon Melon
- 15ml (1 soup spoon) of **Crème de Cassis de Bourgogne Double Crème Joseph Cartron** per person

RECIPE: Choose a good Cavaillon melon rich in colour and with a firm flesh.

With a special spoon, spoon out small balls of melon.

Place in individual bowls and put to cool.

PREPARATION: Just before serving, cover with the Crème de Cassis.

Created by François Simon, Chief Cook

