

Melon-Blueberry Salad

Experience the perfect blend of sweet and savoury with our Melon Blueberry Prosciutto Salad. Juicy melon, tangy blueberries, and savoury prosciutto come together in a harmonious symphony of flavours that's both refreshing and satisfying.

Salad

700g orange melon chunks
250g blueberries
450g mozzarella balls
175g prosciutto
Basil
Mint

METHOD. In a large bowl, combine the melon chunks, blueberries, and mozzarella balls. Tear the prosciutto into bite-size pieces and add it to the salad bowl. Add a handful of fresh basil and mint leaves into the bowl. You can tear the leaves into smaller pieces for better distribution.

Dressing

3 tbsp olive oil
1.5 tbsp honey
1 tbsp balsamic vinegar
salt & pepper

METHOD. In a separate bowl, whisk together the olive oil, honey, balsamic vinegar, salt, and pepper to make the dressing. Pour the dressing over the salad and toss everything gently until all the ingredients are well coated.

Notes
