

CAMBOZOLA melon skewers



Ingredients for 4 people

250 g **CAMBOZOLA**
400 g cantaloupe
180 g Serrano ham
1 bunch of basil
2 tbsp olive oil
Coarse pepper
Wooden or metal skewers

Preparation

1. Cut the melon into slices. Then cut the flesh from the skin and dice. Wash the basil, shake dry, and pluck the leaves from the stems. Cut the **CAMBOZOLA** into cubes.
2. Alternate the melon, Serrano ham, basil leaves, and **CAMBOZOLA** on skewers, and arrange on a plate. Sprinkle the skewers with olive oil and pepper.

Preparation time: approx. 15 minutes.

Approx. 1340 kJ, 320 kcal per serving

Protein: 14 g; fat: 24 g; carbohydrates: 13 g.

