



CAMBOZOLA melon skewers

Ingredients:

Recipe for 4 servings

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. Protein: 14 g, fat: 24 g, carbohydrates: 13 g per serving

