

[Stella Cadente](#)

Cantaloupe and Prosciutto with Basil Oil

Posted by Administrator on March 19, 2012 in [Fruits & Vegetables](#)

Serves 4.

Ingredients:

2 tablespoons pine nuts

1/4 cup Stella Cadente Basil olive oil

1 cantaloupe

1/2 pound thinly sliced prosciutto

2 ounces crumbled ricotta salata or feta (about 1/4 cup)

Directions:

Preheat oven to 375°F.

On a baking sheet toast pine nuts until golden, about 5 minutes, and cool.

Halve and seed cantaloupe. Cut melon into 1/4-inch-thick wedges and discard rind.

Drizzle basil oil onto 4 plates. Arrange melon decoratively over oil and top with prosciutto. Sprinkle melon and prosciutto with pine nuts and cheese.

Modified recipe from Gourmet

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