

Cantaloupe & Prosciutto Crostini

Ingredients

CROSTINI

- 1 baguette (French bread or similar Italian bread)
- 1/2 cup olive oil

PROSCIUTTO CRISPS

- 10 ounces prosciutto (thinly sliced)

ROCK MELON SPREAD

- 16 ounces cream cheese, room temperature
- 1/4 cup [Monin Rock Melon Cantaloupe Syrup](#)
- 1 teaspoon fresh lime juice
- 1/4 teaspoon salt

Yield: 20 pieces



Preparation

1. CROSTINI
2. Preheat oven to 450°F.
3. Slice the baguette on a diagonal into approximately 1/2 inch thick slices.
4. Coat one side of each slice with olive oil using a pastry brush.
5. Place on a cooking sheet, olive oil side down. It is important to use the top rack of the oven while toasting; multiple batches may be necessary.
6. Toast for 5 to 6 minutes, until the bread just begins to turn golden brown.
7. PROSCIUTTO CRISPS
8. Reduce oven heat to 375°F.
9. Line a baking sheet with parchment paper.
10. Lay the prosciutto flat on parchment paper.
11. Bake until fat turns golden and meat is darker, about 10 to 15 minutes (rotating the baking sheet halfway through baking time).
12. Using tongs, carefully transfer prosciutto to paper towels, allow to drain.
13. After prosciutto cools, hand-tear into approximately 1/2 inch squares.
14. ROCK MELON SPREAD
15. In a medium bowl, beat cream cheese, Monin Rock Melon Cantaloupe Syrup, lime juice, and salt with an electric mixer on medium speed until well blended and smooth.
16. Cover and refrigerate until needed.
17. ASSEMBLY

18. Spread 1 to 2 tablespoons of prepared Rock Melon Spread onto each slice of toasted crostini.
19. Top with 1/2 ounce of crisp prosciutto.