



## Consejo del chef

You can also serve the ice cream scoop placing them on top of melon slices and with some basil leaves.

## Raciones para 2

120 gr Greek yoghurt

120 gr Condensed milk

240 gr Cantaloup melon  
(without rind or seeds)

Ham slices

- 1 Combine Greek yoghurt and condensed milk with a food processor or an electric whisk.
- 2 Crush the melon flesh to a puree and add it to the yoghurt and condensed milk mix.
- 3 Pour all this into a food container and place it in the freezer. Every 30 minutes, remove it from the freezer and whisk to break it up and obtain a creamy texture.
- 4 If you do have an ice cream maker, put the mix inside and wait until it's ready.
- 5 Place a piece of toilet paper or parchment paper on a plate with a slice of ham inside, covering it. Put it in the microwave for a minute and check it. If it is not dry enough and crunchy, cook for a few more seconds.
- 6 Remove the ice cream from the freezer about 20 minutes before serving and wet the ice cream scoop with water to make the perfect balls.
- 7 Cut the ham into chunks and put it on the top when serving the ice cream.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/helado-de-melon-con-jamon/>

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