Melon and ham ice cream



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

https://cookinglovers.teka.com/en/receta/helado-de-melon-con-jamon/