

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

- $\mathbf{1 2 0}$ gr Greek yoghurt
- $\mathbf{1 2 0}$ gr Condensed milk
- $\mathbf{2 4 0}$ 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

