



PARADISE BEACH PURVEYORS

ORANGE & POMEGRANATE HOMMUS



Melon & Prosciutto Antipasto with Paradise Beach Purveyors Orange & Pomegranate Hommus

Ingredients

1 tub of Orange & Pomegranate Hommus
1 ripe rockmelon
1 ripe honeydew melon
2 pomegranates
2 oranges
100g white cherries
150g prosciutto
1 packet Paradise Beach Purveyors Pita Bits
Sprig of mint to garnish

Method

Use a 3cm melon baller to create balls from the flesh of the melons. Slice the pomegranates in half and tap them with the back of a knife over a bowl until the seeds fall out. Peel and segment the oranges, removing any pith.

Place the Orange and Pomegranate Hommus in a small serving bowl at the centre of a large platter with a sprig of mint to garnish. Surround the Hommus with Pita Bits then arrange melon balls, pomegranate seeds, orange segments cherries and add cones of rolled prosciutto. (use another half a pomegranate to garnish the platter – and provide toothpicks for guests to skewer the fruit.)

Serves 4 or more as a refreshing party platter.

The tart, fruity flavour of pomegranate. The merest hint of chilli. The fresh aroma of extra virgin olive oil. Classic Middle Eastern ingredients with a twist give a wonderful bright colour and unique flavour that is tangy, vibrant and summery. Gluten Free.



Bronze Medal
Royal Melbourne
Fine Food Awards
2010

| Product | Pack Size | APN |
|-----------------------------|-----------|---|
| Orange & Pomegranate Hommus | 230g | 9333430000007 |
| Also available in 2kg | | for more information see www.paradisebeach.ws |