

# Melon with cured duck ham



[Español](#)

# Melon with cured duck ham Over couscous a la spearmint

## Ingredients: For 10 units

100 g of couscous  
150 g of water  
2 tablespoon of extra virgin olive oil  
1 tablespoon soy sauce  
Juice from ½ lemon  
a pinch of salt and ground white pepper  
50 g of sliced black olives  
100 g of diced tomato  
100 g of diced cucumber  
25 g toasted pumpkin seeds  
10 Cantaloup balls(with a melon baller)  
10 duck ham slices  
1 teaspoon of chopped fresh spearmint and a few whole leaves.



**and...**

A medium bowl  
A saucepan with cover  
Melon baller and knife  
1 sheet of parchment paper  
10 small plates or cups to serve



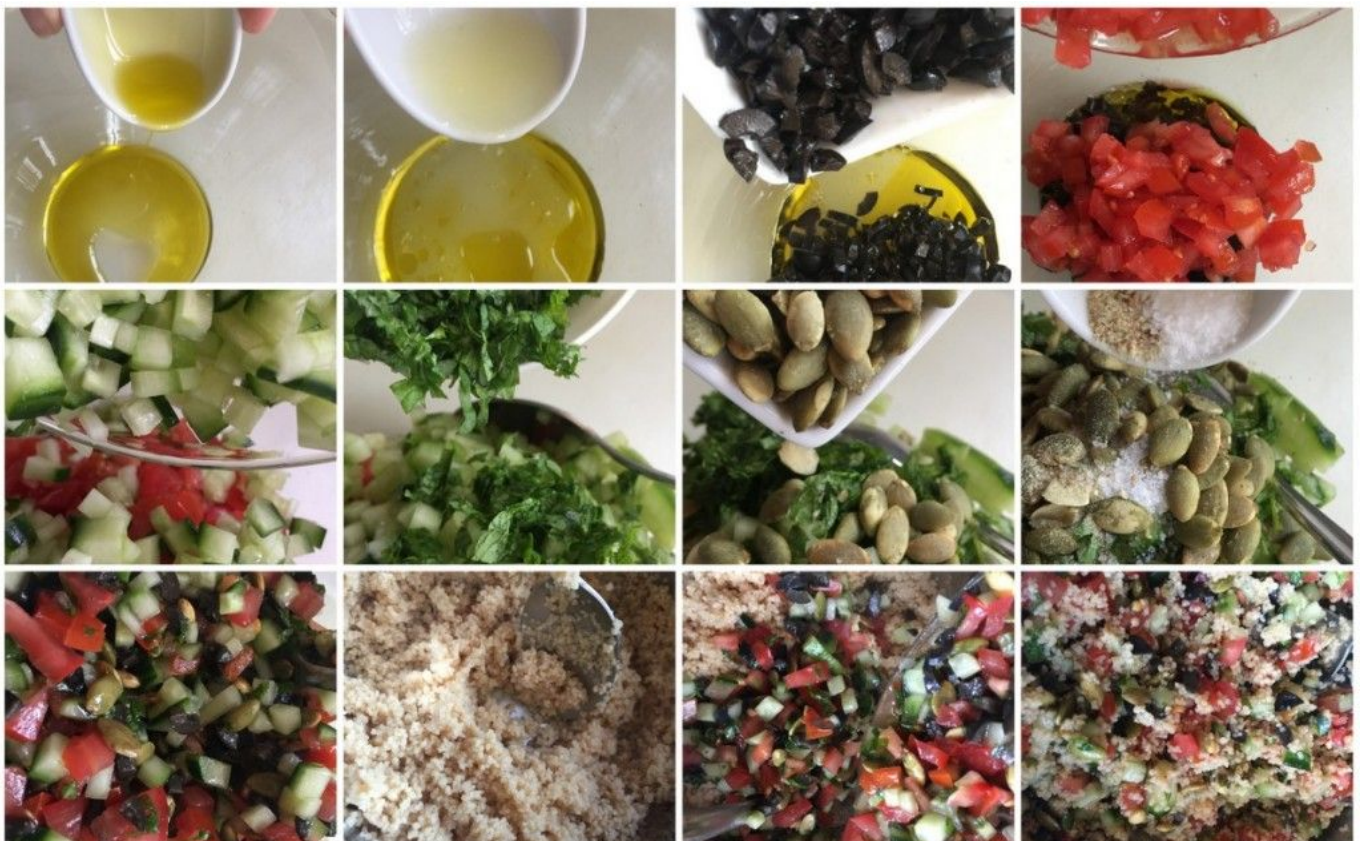
## **Prep time: 15 minutes**

### **Instructions**

□ Heat water in the saucepan, and when it starts to boil remove from the fire. Immediately add the soy sauce and couscous like rain. Stir and cover for 5 minutes.

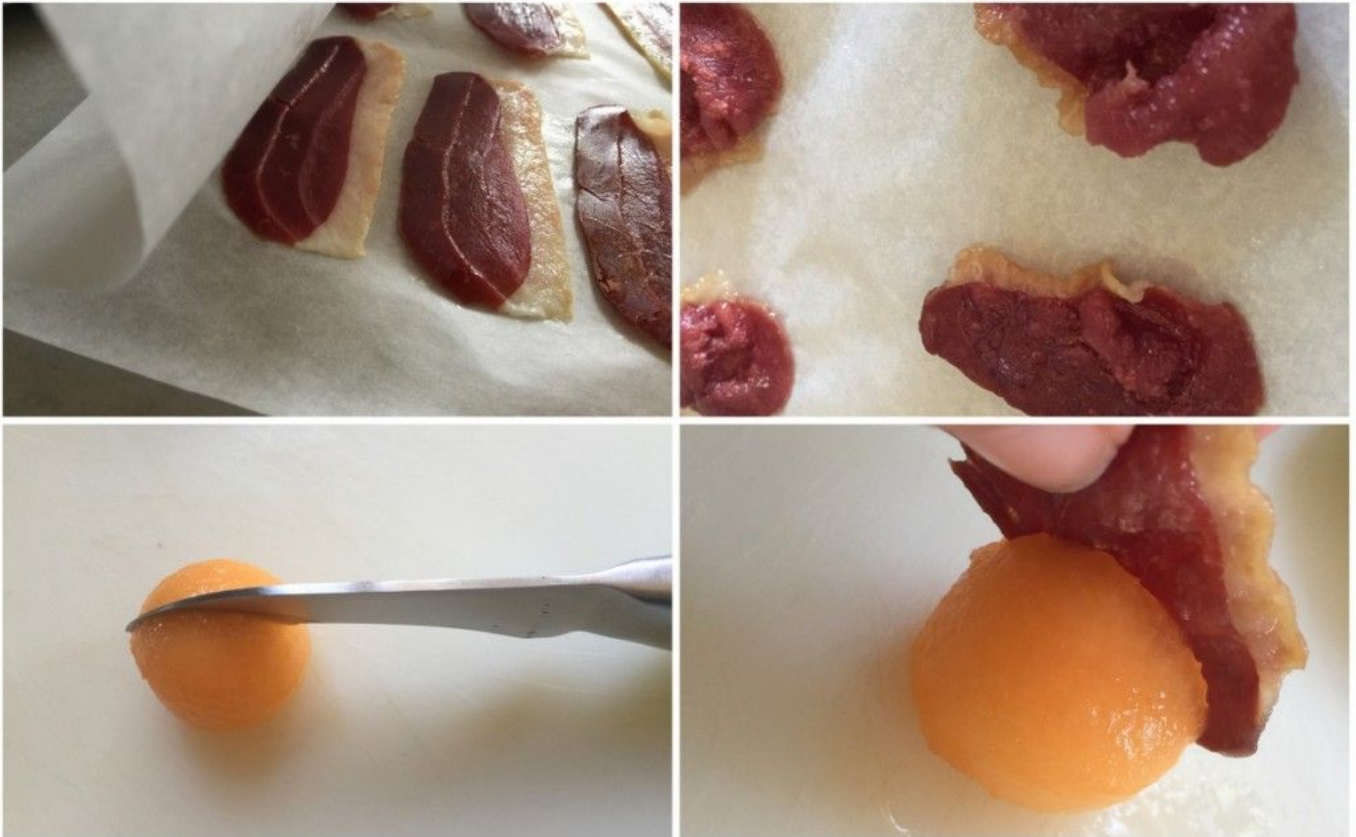


□ Meanwhile add and mix the oil, lemon juice, olives, tomato, cucumber, chopped spearmint, pumpkin seeds, salt and pepper. After 5 minutes, uncover the couscous, which should be cooked, stir it and mix in the oil mixture.



□ Place the duck ham slices over half of the parchment paper, cover it with the

other half and microwave it on high for 15 seconds. Remove the parchment paper and with a small knife make a cut in the middle of the melon balls (reaching only into the middle) to insert the crunchy ham inside the balls.



□ Over each plate or cup add two generous spoonfuls of our couscous.  
Place the ham ball on top, add a spearmint leaf and serve.



## Suggestion

If you do not have a melon baller, you can plate it as a square, just by cutting with the knife.

