



Parma Ham with Sweet Melon & Celery Salsa



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Servings: 4 (as a starter), or
2 (as a lunch)

Total Time: 30 mins



INGREDIENTS

100g *celery stalks*
(the inner yellowish stalks are best)
200g *sweet melon*

1 Tbsp *extra virgin olive oil*
1 *lemon*
freshly ground black pepper

4 *small lettuce leaves, for garnish*
120-140g (8 slices) *Parma ham*



VARIATIONS

* Instead of Parma ham, use prosciutto or any other cured ham.

* Use either orange or green sweet melon.

METHOD

Finely dice the celery and place in a medium mixing bowl.

Finely dice the sweet melon and add to the celery.

Fold in the olive oil, the juice of half the lemon and a generous amount of ground black pepper to the sweet melon & celery mixture to coat well.

Refrigerate until serving.

Just before serving, place a lettuce leaf on the side of each of 4 side plates and fold equal amounts of the Parma ham on top.

Dress the Parma ham and lettuce with the juice of the remaining half of the lemon and a twist of freshly ground black pepper. Pile the sweet melon & celery salsa on top of the Parma ham and serve.

SERVING SUGGESTION

Serve as a starter for 4 people or as a light lunch for 2 people.