

Prosciutto and Cantaloupe Salad

Presented by Dwayne Hickman, Executive Chef of The Reef
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One cantaloupe

Half pound of prosciutto

Two shallots

One cup (roughly 15-20 leaves) fresh basil (I use amethyst or purple basil for this)

One tablespoon Dijon mustard

1/3 cup Champagne vinegar

1 cup olive oil (I prefer something a little peppery, and infuse it with garlic for this recipe)

Salt and pepper

Take the vinegar and Dijon and whisk together in a mixing bowl to combine. Slowly whisk in olive oil (if not infused with garlic you may add 1 minced clove, DO NOT USE BLENDER TO MIX). After you have created the emulsion, add salt and pepper to taste and refrigerate till you are ready to use. Peel, de-seed, and dice the cantaloupe to a size of your liking and set aside in refrigerator. Julienne or chiffonade (whichever you are more comfortable doing) the prosciutto and the basil, being extra careful not to bruise the basil. Use a mandolin or your knife to shave the shallots to the best of your ability. Toss all ingredients in a large bowl together and season to your liking. Serve family style or you can plate this as a great start to a meal.