



SUMMER FRUIT & CHEESE

Perfect as a dessert plate after an evening meal outdoors!

FROM THE KITCHEN OF @DRGEORGIANNEDOUGLAS

SERVINGS: 4

PREPPING TIME: 15 MIN

INGREDIENTS

cantaloupe
melon
watermelon
peaches
Manchego cheese
honey
mint or basil

DIRECTIONS

1. Cut cantaloupe, melon, and watermelon in 1-2 inch pieces and arrange onto a medium serving platter. Wash and slice peaches and arrange onto platter (optional, depending on season and availability).
2. Cut Manchego cheese into 1-2 inch wedges and arrange between the fruit slices. Other cheeses that work well are feta or parmesan. The saltiness of these cheeses pair well with the juicy fruit and sweet honey.
3. Drizzle some honey atop just before serving.
4. Garnish with fresh mint or basil,
5. Serve immediately (or keep chilled until evening meal has ended). Enjoy!

NOTES

This refreshing fruit and cheese platter is often served in the Mediterranean after an evening as a complementary dessert. The hydrating fruit and balance of sweet honey with salty cheese are perfect for eating al fresco!