

## Wheel Garden Savory Watermelon-Goat Cheese Toast

Recipe By: The Dallas Morning News, Serving Size: 10

### Summary:

Diced fresh watermelon and savory lies between goat cheese & prosciutto on toasted sourdough bread.

### Ingredients:

- 1 cup goat cheese, preferably local
- The zest of 1 lemon
- 1 tablespoons honey, to taste
- 2 tablespoons cream
- Pinch of cayenne
- Pinch sea salt flakes
- 1/4 small seedless watermelon
- 1 tablespoon good-quality, aged balsamic vinegar
- 1 1/2 tablespoon chopped summer or winter savory
- 12 slices (1/8-inch-thick) artisanal sourdough bread
- Olive oil
- 12 thin slices good-quality prosciutto

### Directions:

1. Preheat oven broiler to high.
2. In a mixing bowl, combine goat cheese, lemon zest, honey (adding slowly for taste) cream, pinch of cayenne and salt. Beat until smooth. Add more cream if the mixture is too dry.
3. Peel and cut the watermelon into small dice. Gently toss with balsamic and summer savory.
4. Lightly brush sourdough slices on both sides with olive oil. Toast under broiler until browned; turn over to toast the second side. You want the toasts to be crisp through.
5. Remove from broiler and immediately spread with goat cheese mixture. Then add watermelon and finish with prosciutto. Cut each slice in half with a sharp knife and serve immediately.

### Notes:

Add honey to the goat cheese slowly to avoid getting too much sweetness. The longer the savory sits, the more musty the melon gets (savory will turn black as well)