



## FETA, MINT AND WATERMELON

<b>MINT EMULSION</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Lemon juice	Gr	30
Apple vinegar	Gr	30
Soya milk	Gr	130
Dijon mustard	Gr	20
Mint leaves	Gr	14
Olive oil	Gr	150
Salt	Gr	4

METHOD:

- Blend all the ingredients in a thermomix.
- The olive oil should be added slowly and continuously while blending.

<b>MINT SYRUP</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Water	Gr	200
Sugar	Gr	200
Fresh mint leaves	Gr	20

METHOD:

- Boil the water with sugar.
- Add the mint leaves to infuse the syrup. Let it cool.

<b>FETA MIX</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Feta crumble	Gr	200
Mint emulsion	Gr	150

<b>MINT OIL</b>		
<b>ITEM</b>	<b>U.O.M</b>	<b>Quantity</b>
Mint leaves	Gr	300
Olive oil	Gr	250
Rapeseed oil	pcs	250

**METHOD:**

- Blanch the mint leaves and cool them in a bowl containing ice and water.
- Dry the leaves well and blend them in a thermomix with the oils.
- Pass the mixture through a cheesecloth.
- Add the mint oil in a piping bag and hang it in the fridge overnight to split any water and remaining leaves from the oil.
- Cut the piping bag and let the water run off slowly until you have a clear green mint oil.

**WATERMELON AND CUCUMBER BALLS**

**METHOD:**

- With a small Parisienne make cucumber and watermelon balls.
- Vacuum the watermelon balls with some mint syrup and the cucumber balls with some lime juice and lime zest.

**GARNISH:**

- Edible flowers.
- Micro greens.
- Mint oil.