



WATERMELON CREATIONS

WATERMELON GAZPACHO		
ITEM	U.O.M	Quantity
Watermelon	Gr	1000
Ginger syrup	Gr	80
Lemon grass	pcs	1
Mint	stalks	4
Honey	Gr	45
Xanthana	tsp	1

METHOD:

- Blend all ingredients together in a thermomix until smooth.
- Pass the mixture through a sieve.

GINGER SYRUP		
ITEM	U.O.M	Quantity
Sugar	Gr	200
Water	Gr	200
Ginger	Gr	100

METHOD:

- Bring to boil the water with sugar.
- Remove from the heat and add the ginger to infuse.
- Let it cool.

GRILLED HALOUMI AND WATERMELON MIXTURE

METHOD:

- Cut slices of haloumi cheese about 1 cm thick.
- Grill them and cut them in cubes.
- Cut cubes of watermelon at the same size of haloumi.



- Chop some confit tomatoes and chiffonade mint.
- Combine all the ingredients together.

TOMATOES CONFIT		
ITEM	U.O.M	Quantity
Blanched and seeded tomato wedges	Gr	1000
Sugar	Gr	20
Salt	Gr	10
Garlic	Gr	50
Thyme	Gr	15
Rosemary	Gr	15
Olive oil	Gr	500

METHOD:

- Prepare gastronorms with baking paper and add the tomatoes in one layer.
- Dust the tomatoes with sugar and salt.
- Add slices of garlic and the stalks of rosemary and thyme.
- Add the olive oil and cook at 120°C for 1 ½ hour.

GARNISH:

- Mint.
- Edible flowers.