

WATERMELON SOUP WITH MARINATED MELON AND RAMSONS



INGREDIENTS

4 

- 500 g watermelon
- 500 g bitter melon
- 50 g Bresc WOKginger
- 50 g Bresc WOKchilli
- 1/8 galia melon
- 1/8 cantaloupe melon
- 1/8 watermelon
- 20 g Bresc ramsons pesto
- 16 mint leaves
- 4 bamboo skewers
- 2 limes

USED BRESC PRODUCTS



Bärlauch pesto 450g



Ginger & lime WOK 450g



Green & red chilli WOK
450g

PREPARATION METHOD

Peel the 500 grams of watermelon and the bitter melon, chop them into pieces and remove the seeds. Squeeze the limes. Puree 500 grams of watermelon and 500 grams of bitter melon with the lime juice, WOKginger and WOKchilli. Leave the soup in the fridge for one and a half hours. Cut out tiny balls from the pieces of galia melon, cantaloupe melon and watermelon with a Parisienne scoop. Marinate the balls in the ramsons pesto. Slide the balls, one kind after another, onto the skewers. Serve the soup chilled and garnish with the melon skewers and fresh mint.