Watermelon tataki with feta & fresh Kiwi & jalapeño salsa



Ingredients

10

- 1 kg Watermelon
- 300 g Feta cheese
- 200 g Bresc Kiwi & Jalapeño salsa

Preparation method

Cut the watermelon into nice straight pieces. Vacuum the watermelon and leave for 12 hours. Remove the watermelon from the vacuum and pat dry. Burn the watermelon all around with a gas burner. Cut thin slices and place roof top on a plate. Crumble feta cheese over the watermelon and spoon the kiwi jalapeno salsa on top. Finish with roasted hazelnuts and matching cress.

Used Bresc products



Bresc Kiwi and Jalapeño Salsa 1000g

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