

Melon Ball Skewers with Chocolate Ganache

Makes: 20 skewers

Preparation time: 30 minutes

Cooking time: 10 minutes

Ingredients

Strawberry Point

½ watermelon (pink)

½ cantaloupe (orange)

½ rockmelon (green)

1/3 cup lime juice

Coles

1 cup of cream

250g dark chocolate, broken into pieces

Chocolate vermicelli sprinkles



Method

Use a melon baller and create balls from the fruit. Place in a bowl and toss the fruit in the lime juice. Place the balls in the fridge to chill.

Make the ganache by melting the cream to a simmer. Place the chocolate into the cream and stir until smooth and glossy.

Thread the balls onto wooden skewers and place them onto a plate. Drizzle with some of the ganache and sprinkle with chocolate vermicelli. Put the remainder of the chocolate ganache into a dipping bowl to serve.



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