



Marinated WATERMELON

Serves 4 ■ Preparation time: 5 minutes plus chilling

This is a magical little dish that makes a huge impression on guests. Served in small shallow dishes, the 3–4 pieces of watermelon have something a bit Zen-like about them, which is why this recipe could also be called “Zen on a plate.”

½ watermelon

3–4 basil leaves

2 tbsp balsamic vinegar

pinch of salt

1 Cut out the watermelon flesh from the shell, remove the seeds, and slice into bite-size cubes. Slice the basil leaves into thin strips.

2 Put the cubes of melon into a bowl. Add the balsamic vinegar and basil, and combine very carefully so that the watermelon cubes remain intact. Season to taste with a bit of salt, and let stand for a few minutes. Put the dish into the refrigerator to chill for at least 1 hour before serving.

3 Divide the melon cubes between small shallow bowls or plates, and serve as an appetizer.



For the curious

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