



WATERMELON SALAD WITH FETA AND HERB VINAIGRETTE



For 4 people

INGREDIENTS

750 g watermelon
200 g cucumber
100 g rocket
200 g feta
4 sprigs peppermint

VINAIGRETTE INGREDIENTS

1 finely chopped shallot
1 teaspoon finely chopped thyme leaves
½ teaspoon finely chopped oregano leaves
1 tablespoon chopped parsley
2 tablespoons lemon juice
A little grated lemon peel
1–2 tablespoons red wine vinegar
4 tablespoons mild olive oil
1 teaspoon honey
¼ teaspoons ground cumin
Salt
Freshly ground black pepper

METHOD

Peel the watermelon, remove the seeds, and cut into bite-sized pieces. Peel the cucumber, cut in half lengthwise, and scrape out the seeds. Cut the two cucumber halves into 1 cm slices. Rinse the rocket and drain in a colander. Rinse the mint, shake dry, and pluck off the leaves. Arrange the rocket leaves on a platter and distribute cucumber, watermelon, and feta pieces on top.

In a small bowl, combine all the vinaigrette ingredients and season generously to taste. Drizzle the vinaigrette onto the salad and sprinkle with peppermint leaves.

TIP: For a slightly more hearty salad, sprinkle it with 2 tablespoons toasted pine nuts or a mixture of sunflower seeds, pumpkin seeds, and pine nuts.