

rose watermelon salad

Equipment:

small saucepan, measuring cups & spoons, knife, chopping board, bowl, salad spinner, wooden spoon

Ingredients:

½ watermelon

¼ cup sugar

10 mint leaves

50mls water

1 tspn rose water

method:

Place the sugar and water in a saucepan over a medium heat and bring to a simmer for one minute. Allow to cool. Add the rosewater.

Cut the skin and white pith off the watermelon. Dice the flesh into bite sized pieces.

Toss watermelon and the syrup together and place in the fridge to cool, stirring occasionally.

Wash, spin dry and finely slice the mint.
To serve, mix well then sprinkle the mint on top.