Watermelon Tartare
RECIPE

Watermelon Tartare

TIME	time varies
INGREDIENTS	7 items
MAKES	6 servings

Watermelon infused with SKITTLES Desserts essence and served with a SKITTLES strawberry ice-cream.

INGREDIENTS

- 1 Large Seedless Watermelon
- 100G SKITTLES Desserts Flavour
- 120ML Water
- Cornflowers for decoration
- 200G Mixed SKITTLES Desserts Flavour
- 400ML Water
- 2 Egg Whites

METHOD FOR THE SORBET:

1. Dissolve 200G SKITTLES in the 400ML water over heat and cool, whisk in the egg whites and freeze for Paco Jet or churn in ice cream machine.
2. Dissolve the 100G SKITTLES into the 120ML water over heat and cool.
3. Cut the watermelon into sections around 1 inch thick and place in a bag with the liquor, seal, and store overnight for best results.
4. Dice watermelon to serve as you would a steak tartare, draining any excess liquid from the dice, plate as you would a tartare with the sorbet in the middle and decorate with fresh Cornflowers.

NUTRITION:

Less than 250 calories per serving

More Recipes Like This

Sweet & Smoky Strawberries

Cooking time

shrugs

Ingredients

10 items

Rainbow Alchemy

Cooking time

3 minutes! lol

Ingredients

6 items

Choco Orange Ganache

Cooking time

you can't rush art

Ingredients

13 items

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