

Using Karimix Citrus & Lemongrass Sauce

ZINGY WATERMELON WITH FETA AND PEPPERS

SERVES: 8-10 as a starter

INGREDIENTS:

Water melon 2 wedges per person

DRESSING

3 tbsp (3 x 15ml) **Karimix Citrus & Lemongrass Sauce**

1 tbsp (1 x 15ml) Maple syrup

Zest of one lime and juice of two

50g red peppers finely diced

50g red onion finely diced

2 tbsp fresh herbs, Coriander, parsley and celery leaves finely chopped

100g-200g feta cheese diced or crumbled.

Salt and pepper to taste.



METHOD:

1. Remove excess seeds from the melon.
2. Make up the dressing by combining all the ingredients together.
3. Spoon a little over each portion, garnish with rocket leaves and serve.



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