

# Whipped feta & griddled watermelon salad

PREP TIME  
15 mins

COOK TIME  
5 mins

SERVES  
4

## Ingredients

### For the pickled shallots

1 small shallot, peeled  
Splash red wine vinegar  
Pinch of salt  
Pinch of sugar

### For the whipped feta

100g feta, crumbled  
125g ricotta or other cream cheese  
Zest of ½ lemon  
Black pepper

350g mixed heritage tomatoes

Salt

2 – 3 tbsp extra virgin olive oil

½ small (1kg, peeled weight about 350g) watermelon

### To serve

100g green olives, crushed to pit  
Za'atar

A few sprigs purple basil

What could be a better starter for a summer lunch in the garden than whipped feta combined with watermelon? While you don't strictly have to griddle (or barbeque) the watermelon for this dish, the addition of heat concentrates the sweetness in the flesh which pairs perfectly with the saltiness of the whipped feta. Look for a nice selection of shapes and sizes for the tomatoes to add extra visual appeal.

1. Finely slice the shallot into very thin rounds. Transfer to a small bowl and toss with the vinegar, salt and sugar. Set aside.

2. Whiz the feta and ricotta in a small food processor until velvety smooth. Stir through the lemon zest and black pepper. Chill in fridge.

3. Slice or chop the tomatoes into chunks and toss with salt and olive oil. Set aside.

4. Peel the watermelon skin off with a sharp knife. Slice the watermelon into 1.5cm slices.

5. Heat a griddle pan to very hot. Add the watermelon slices, as many as you can fit at a time without overcrowding. Sear on both sides for 2–3 mins and set aside to cool. Once cool toss with the tomatoes and their juices.

6. When ready to serve, dollop the whipped feta onto a plate and pile up the watermelon and tomatoes, alternating between both.

7. Add the pickled shallot, pitted olives, scatter with za'atar and garnish with the purple basil.