BOUQUET DI CRUDITES IN A WATERMELON PUREE

Categoria: Starter **Tempo di preparazione:** 15 minutes **Difficoltà:** molto facile

Ingredienti per 4 serves

- 30 g cucumber
- 15 g carrot
- 15 g fennel
- 15 g celery
- 150 g watermelon
- salt as needed
- some fresh mint leave

A fresh, imaginative, and colourful dish, perfect for an aperitif, that will amaze your guests.

Difficulty: **easy**
Cost: **low**
Preparation time: **15 minutes**
Serves: **4**

Method:

Wash all the vegetables and peel the carrot and cucumber, then julienne cut half the cucumber to form a bouquet, put the rest of the vegetables cut julienne inside the half-cut cucumber.

Put the bouquet in the centre of a serving dish.

Then cut the watermelon, blend it and pass it through a sieve, and surround the bouquet with the watermelon puree, some salt and some fresh mint leave.

Enjoy by chef **Marco Scarallo!**