



WATERMELON AND STRAWBERRY SLUSHIE

Categoria: Desserts **Tempo di preparazione:** 25 minutes plus 2 hours for freezing
Difficoltà: molto facile 

Ingredienti per 4

- 1 watermelon, about 2 kilos
- 250ml water
- 225g sugar
- 1 lime, separated into zest and juice
- 250g / 10 large strawberries, sliced
- 4 x 45 ml Tequila shots

Preparation time: **25 minutes plus 2 hours for freezing**

Cooking time (for syrup): **10-15 minutes plus cooling time**

Serves: **4**

Method

Cut the hard outer green rind/peel and its white layer away from the red flesh of the watermelon.

Then cut the melon flesh into bite sized pieces.

Place about half to two thirds of it on a baking sheet, and freeze.

Place the remainder in a container in the refrigerator.

Make the syrup: Bring the water to a boil, then reduce the heat and stir in the sugar, mixing until it dissolves, about 5-10 minutes.

Remove from the heat, add the lime zest and leave to cool.

When the melon is frozen, combine with the chilled melon, the strawberries, and several tablespoons of the syrup in a large container or blender jar.

Using a stick blender or other type of blender, whizz until it all fuses together and forms a slushy thickish mixture.

Add lime juice, and taste for sweetness, adding more syrup if needed.

Serve immediately, adding 1 shot of tequila per slushie as desired.

Cooks Tip: You can also use the syrup in cold drinks and cocktails.

