

PROSCIUTTO, SEEDLESS WATERMELON AND BRIE WEDGES

Serving size: Makes 24 appetizers

INGREDIENTS

24 mini Seedless Watermelon wedges
24 thin wedges brie cheese (about the same dimensions as the Seedless Watermelon fingers)
24 slices finely sliced prosciutto ham rolled up
24 fresh basil leaves

METHOD

Top each wedge of Seedless Watermelon with a sliced wedge of brie cheese, followed by a rolled up piece of Prosciutto. Top each stack with a fresh basil leaf to serve.



MELON AND FETA BITES

Serving size: Makes 48 appetizers

INGREDIENTS

48 balls of Seedless Watermelon, honeydew or rock melon
48 pieces of reduced fat feta cheese
48 fresh basil leaves

METHOD

Place a melon ball (alternate the various melons) and one piece of feta cheese on each cocktail stick and sandwich either side with a basil leaf.



SEEDLESS WATERMELON SUSHI

Serving size: Makes approximately 12 sushi pieces (Nigiri)

INGREDIENTS

½ wedge Seedless Watermelon cut into thin slices
2 cups sticky coconut sushi rice
fresh mint leaves
1 tablespoon toasted sesame seeds



METHOD

Cook the sushi rice according to the packet instructions, using coconut milk instead of ½ of the liquid.

Once cooked, form the sticky rice into 5cm long pieces and top with a slice of Seedless Watermelon, a mint leaf and sprinkle with toasted sesame seeds.