Watermelon salad with stracciatella & black lime

Sweet, crisp and creamy, with fresh mint and a little jalapeño heat.

Serves 4-6 as a side

INGREDIENTS

- ¼ watermelon, rind removed and flesh cut into small pieces
- 1 tsp Australian black lime powder
- Juice of 1 lime, divided between the watermelon and dressing
- 2-3 small Lebanese cucumbers
- Australian black lime salt, to taste
- ¼ small red onion
- 1 jalapeño, thinly sliced
- 1 handful mint leaves, torn
- 200 g stracciatella
- 2-3 tbsp olive oil
- Freshly cracked black pepper, to finish

METHOD

1. Toss the watermelon with the black lime powder and some of the fresh lime juice. Leave to “cure” while you prepare the remaining ingredients.
2. Slice the cucumbers on the finest mandoline setting, then sprinkle with Australian black lime salt. Slice the red onion on the same setting.
3. Build your platter: watermelon first, then cucumber, red onion, jalapeño and torn mint.
4. Spoon the stracciatella over the salad. Whisk the olive oil with the remaining lime juice and drizzle over everything. Finish with pepper and extra black lime salt if needed. Serve immediately.

NOTES

Cowboy candy twist: Try replacing the fresh jalapeño with drained candied jalapeños for a sweet, spicy variation.
“Cure” here means a short citrus marinade to flavour the watermelon.