



Watermelon and Prawn Salad

Matched with The Ned Pinot Rosé

Fresh, juicy watermelon loves the tartness of feta and the crisp aniseed flavour of fennel. Use rockmelon if watermelon isn't available.

- 800 grams watermelon, peeled
- 400 grams raw, peeled prawns with tail on
- 2 tablespoons olive oil
- 1 fennel bulb, sliced thinly and fronds reserved
- 1 small red onion, very thinly sliced
- 100 grams feta cheese, crumbled
- 2 handfuls mixed salad leaves

Dressing

- 3 tablespoons olive oil
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1 clove garlic, crushed
- pinch chilli flakes
- sea salt and freshly ground pepper

Dressing: Whisk all the ingredients together in a bowl and season.

Cut the watermelon into thin triangles and remove any seeds.

Heat the oil in a sauté pan. Season the prawns and cook until pink and just cooked through.

To serve: Arrange the watermelon on plates and top with the remaining ingredients. Drizzle with the dressing and scatter over the reserved fennel fronds. **Serves 4**



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