

Watermelon Pizza

Ingredients

3 limes
120g caster sugar
1 apple
50g coconut flakes
1 kiwi
75g black or red grapes 75g green grapes
1 thick slice from the middle of a large watermelon or 2 thick slices from a smaller watermelon

You can use the rest to make watermelon juice by blitzing the flesh in a blender or smoothie maker and stirring in a handful of chopped up mint leaves!

Method

1. Start by making a lime syrup to pour over the watermelon pizza when you serve it. Use a fine grater to zest one of the limes (being careful not to grate too deep - it's just the green bit you want, not the bitter white pith underneath). Cut all 3 limes in half and squeeze all their juice out.
2. Pour the lime juice into a small saucepan and add the zest, caster sugar and 120ml water. Stir everything together and put the pan over a low heat for about 4 minutes, carrying on stirring, until the sugar has totally dissolved.
3. Remove the pan from the heat and allow to cool.
4. While the syrup is cooling, carefully take the core out of the apple with a corer if you have one or a small knife if you don't. Slice the apple into thin wedges. Roughly chop the coconut flakes.
5. Peel the kiwi fruit, cut it in half lengthways and slice it into semi-circles. Cut all the grapes in half.
6. Put the thick slice or slices of watermelon on to a large plate or board then top with the apple and kiwi slices and scatter the grapes all over as if you were decorating a pizza. Top with the mozzarella - I mean coconut flakes!
7. Just before serving, pour the lime syrup over the watermelon and then cut it into wedges.



You will need

Apple corer
(not essential)
Small saucepan
Large plate or board
Grater

Remember!

Always ask an adult for help when using hot, sharp or heavy objects in the kitchen.

matilda
and the
Ramsay bunch