Melon with feta and basil

Opskrift af V-ZUG Ltd



Tilberedning	20 Min.
Tilberedningstid	10 Min.
Portioner	4

Preparation

1 kg galia melon

1 kg watermelon

1 bunch of basil

2 lemons

Peel both melons and cut into equal-sized cubes. Place the melon cubes into two separate vacuum bags. Wash the basil. Zest and juice the lemons.

Into each vacuum bag put half a bunch of basil and the juice and zest of one lemon. Vacuum seal the bags on level 3. Leave them to chill in the refrigerator for 4 hours.

Olive oil

300 g feta

Fleur de sel

Take the melon cubes out of the vacuum bags and arrange them on a platter. Coarsely crumble the feta and scatter it over the melon cubes. Season with fleur de sel and drizzle over a little olive oil.

Tilbehør

2 vacuum bags

Yderligere oplysninger

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