Melon with feta and basil

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	10 Mins
Portions	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.

Accessories

2 vacuum bags

Additional information

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