

DESSERTS

MELON SALAD WITH BASIL AND RED BERRIES

Ingredients (For 4 people)

- 1 large melon
- 150 g red berries (strawberries, raspberries, redcurrants)
- Juice and zest of 1/2 lemon
- 1/2 vanilla pod or 1 tsp vanilla extract
- 75 g caster sugar
- Handful of fresh basil

Preparation:

Zest the lemon with a vegetable peeler and cut the zest into thin strips. Combine the sugar, lemon zests and 15 cl of water in a saucepan with the 1/2 vanilla pod, slit in half (if using). Simmer gently for approximately 15 minutes until the mixture has a syrupy texture and the lemon zests are candied.

While the syrup is cooking, cut the melon into small pieces and place them in a salad bowl. Wash and dry the red berries and combine them with the melon (cut the strawberries in half if necessary).

When the syrup is ready, remove from the heat, add the lemon juice syrup (and the vanilla extract if using). Allow to cool. You may add a few drops of alcohol to the syrup (rum or raspberry liqueur) but this step is optional. Pour the syrup over the fruit. Add the minced basil leaves. Stir delicately.

Chill for the refrigerator for at least 3 hours to mingle the flavours.

Serve well chilled.

