MARINATED WATERMELON WITH WHIPPED FETA

SUMMERTIME IN EVERY BITE



Preparation Time: 10 minutes
Refrigeration Time: 30 minutes
Ready In: 40 minutes
Makes 4 servings



WINDSOR LESEL FINE SEA SALTS



WINDSOR LESEL FLAKED SEA SALT

Ingredients

1 tbsp. (15 mL)	Windsor LeSeL Fine Sea Salt
5 tbsp. (75 mL) total	Olive oil
1/4 cup (60 mL)	champagne vinegar
3 tbsp. (45 mL)	orange zest, divided
1/4 cup (60 mL)	orange juice
2 tbsp. (30 mL)	granulated sugar
2 tbsp. (30 mL)	sliced ginger, peeled
1 tsp. (5 mL)	black pepper
200 g	Greek feta
4 cups (1 L)	watermelon, rind removed and cut into 1/2-inch cubes
1/8 tsp. (0.5 mL)	ground sumac
1 handful each	basil and mint leaves
	Windsor LeSeL Flaked Sea Salt, for finishing

Instructions

In a bowl, whisk together Windsor LeSeL Fine Sea Salts, 3 tbsp. (45 mL) of the olive oil, 2 tbsp. (30 mL) of the orange zest, orange juice, sugar, ginger, champagne vinegar and black pepper.

Place the watermelon cubes in an airtight container and pour the marinade over them. Toss to coat, cover and refrigerate for 30 minutes.

In a food processor, blend the feta with the remaining 2 tbsp. (30 mL) of olive oil until smooth. Spread onto a serving platter. Top with the marinated watermelon. Garnish with the remaining 1 tbsp. (15 mL) orange zest, ground sumac, basil and mint leaves. Finish with Windsor LeSeL Flaked Sea Salt.

Drizzle with reserved marinade, if desired.

Suggested Salt Substitutions:

Windsor LeSeL Fleur de Sel, for finishing if Flaked Sea Salt is unavailable