WATERMELON SALAD

Watermelon salad with fresh herbs, cucumber, Medjool dates, pistachio and a sweet and sour labneh vinaigrette.

For the salad:

- ½ Watermelon, chilled, cut into cubes
- ☐ ½ Garden cucumber, peeled, cut into cubes
- Handful of mint, picked leaves, washed
- Handful of parsley, picked leaves, washed
- 10 Medjool dates, pitted, cut into rings
- ☐ 100 g Unsalted pistachios

Labneh Vinaigrette:

- ☐ 200 ml Yogurt 3,5%
- ☐ 50 ml Fresh lime juice
- ☐ 30 g Powdered sugar
- ☐ 20 ml Water
- ☐ 6 Drops of green Tabasco
- Salt for seasoning

HOME MADE LEMONADE

- ☐ ¼ Watermelon
- ☐ ¼ Cucumber
- Lemon
- ☐ Fresh mint
- □ Sparkling water



