

## Chilled Watermelon Rivermint Soup with Persian Fetta

SERVES 4-6 AS A LIGHT SMALL SUMMER SOUP

800g watermelon diced and deseeded	Place watermelon and mint leaves into mixing bowl and puree 30 sec/speed 9
1/3 cup rivermint (or ordinary mint) leaves	(reserve a few mint leaves for garnish)
1 red Spanish onion – in ¼'s	Cut some fine onion slivers for garnish if desired. Chop the remaining onions into fine dice by hand, or for 5 seconds on speed 7. Mix the soup back in gently on speed 2 for 5 seconds.
4 dsp crumbled Persian fetta	Pour into soup bowls or nice glasses, garnish with onion slivers and crumbled fetta. Sprinkle with fine mint julienne.