



FRESH WATERMELON 'CAKE'



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Preparation 1 hour | Serves 10

This stunning fresh fruit 'cake' is naturally sweet and delicious. Perfect for parties and celebrations, kids just love it! Choose a watermelon that feels heavy for its size and has a hollow sound when tapped.

- 1 whole seedless watermelon (about 4 kg)
- 1 pineapple, peeled and cut into 1cm thick slices
- 1 rockmelon, halved and deseeded
- 250g blueberries
- 125g strawberries, hulled and halved lengthways

STEP 1 Place watermelon onto a damp cloth on a chopping board. Using a large sharp knife, carefully cut a 12cm-wide slice from the watermelon, then cut a 10cm-wide slice and an 8cm-wide slice.

STEP 2 Place the 12cm watermelon round onto the board. Using a small sharp knife, remove the rind and and white flesh. Shape the melon flesh with a small sharp knife to form a round shape. Place the watermelon round onto a large heavy-duty serving plate.

STEP 3 Remove rind and white flesh from the remaining watermelon slices and trim to form rounds. Place watermelon slices onto the watermelon base to form a layered cake shape.

STEP 4 Using a 3cm star-cutter, cut pineapple flesh into stars. Thread a pineapple star and 3 blueberries then another pineapple star onto an 18cm bamboo skewer. Repeat to make 10 skewers. Insert skewers into the top of the watermelon cake.

STEP 5 Using a 4cm star cutter, cut stars from the rockmelon. Use a melon scoop, to scoop balls from the watermelon.

STEP 6 Decorate the watermelon cake with remaining blueberries, rockmelon stars and watermelon balls (see the photo). Serve with any remaining watermelon balls.

Note, this fresh fruit cake can be made a few hours ahead of serving and stored in the fridge.

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