

Raciones para 1

Watermelon

200 ml

Pomegranate juice (blackberry or beetroot)

Black sesame seeds

12-14

Mint boiled sweets

Caramel sauce

- 1 Cut the watermelon in an ingot and macerate with the pomegranate juice for 10 hours until it absorbs it and takes its colour.
- 2 Choose a small bowl in which the pomegranate juice completely covers the watermelon ingot and place in the fridge.
- 3 Remove the watermelon ingot from the marinade and cover its four sides with black sesame seeds.
- 4 Break the mint boiled sweets into small pieces, using a plastic bag and a rolling pin.
- 5 Cover the base of a serving plate with the sweet pieces and place the watermelon tataki on top (whole or sliced).
- 6 Serve with caramel sauce.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/trampantojo-de-tataki-de-sandia-y-salsa-de-caramelo/>

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