

Spring roll of marinated vegetables and watermelon garnished with creamy whipped Feta dip

Recette pour 12 Tapas

Description

A fresh new take on a classic, healthy snack!

Ingrédients

Spring rolls

- 50 Gr Rice vermicelli
- 2 Unit(s) Rice paper
- 25 Gr Sesame seeds
- 0.50 Heart of lettuce Boston lettuce
- 2 Unit(s) Carrot
- 5 Unit(s) Radish
- 8 Leaf(ves) Mint
- 0.25 Bunch(es) Chives
- 1 Cup(s) Growth of soybean
- Salt and pepper

Watermelon

- 0.25 Unit(s) Seedless watermelon
- 2 Tbsp Honey
- 1 Tbsp Butter
- 4 Leaf(ves) Fresh cilantro
- Salt and pepper

Whipped feta

- 150 Gr Feta cheese
- 50 Gr 35% cooking cream
- 1 Unit(s) Lime
- 0.50 Bunch(es) Chives
- Salt and pepper

Préparations

Temps de préparation **45.00 mins**

Preparation

Clean the lettuce one leaf at a time. Pluck the mint leaves.

Clean the sprouts. Peel and grate the carrots.

Finely mince the chives for the feta preparation. Make nice slices of radish and set aside in ice cold water.

Clean the lemon, zest it and keep the juice.

Cut the watermelon into 1 cubes.

Spring rolls

Pour boiling water on the vermicelli noodles and let rest for 5 minutes and then rinse them in cold water, strain and set aside. Rehydrate the rice wrapper in hot water and then set down on a moist rag. Sprinkle with sesame seeds all over. Place some vermicelli noodles in the center and then garnish with the carrots, bean sprouts, lettuce, mint and chives. Fold both sides towards the center of the roll and then start rolling on of the other 2 sides until you end up with a nice sealed roll. Set aside on a plate and cover with plastic wrap so they don't dry out.

Whipped feta

In a mixing bowl, break apart the feta with your fingers. Whisk in the cream with energy until you reach a whipped cream like consistency. Add the lemon juice, zests and season to taste with salt and pepper. Add the chives, mix gently and set aside.

Watermelon

In a hot skillet with a knob of butter and the honey, let the honey caramelize slightly. Add the watermelon cubes making sure to mix gently and cover the watermelon with a light coating of honey caramel. Set aside.

Plating

Cut the spring rolls in two diagonally and place on the serving dish of your choice. Place a couple cubes of watermelon and the dip to the side. Garnish the watermelon with a cillantro leaf.

Bon appétit!