

# HOW TO MAKE

## Watermelon cold soup with basil coulis

### Shopping list

- 4.5 lb watermelon
- 10 oz feta cheese
- 1 table spoon ground cumin
- Olive oil
- Salt and pepper
- 0.75 cup heavy whipping cream
- 1 bunch basil
- 3.5 oz cubed pancetta

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Ball some of the watermelon (3 balls per serving). Cube the feta cheese

- 4.5 lb watermelon
- 5 oz feta cheese

« Try to find a sheep's milk feta cheese: the taste is much better than the cow's feta cheese »

2

Cut the remaining watermelon in cubes and blend them with the feta cheese.  
Transfer to a bowl and season with the cumin, a little olive oil, a hint of salt and a lot of ground pepper.

- Olive oil
- 5 oz feta cheese

3

Bring the cream to a boil and boil the basil leaves (chopped roughly) in it for 2 minutes. Set aside and when cooled add to the soup and blend again.

- 0.75 cup heavy whipping cream
- 1 bunch basil (keep a few nice leaves for decoration)

4

Heat a non-stick pan and color the bacon in it. Set aside to cool.

- 3.5 oz cubed pancetta

5

Serve in nice little bowls with a few feta cubes, the watermelon balls, some crispy bacon cubes and a basil leave.