



Gelo di anguria (recipe p112)

SEEING RED

Cool and sweet, watermelon is the very definition of summer eating and more versatile than you might guess.

Recipes & food styling Emma Knowles
Photography Ben Dearnley Styling Mia Asker

Prawn, haloumi
and watermelon salad
(recipe p114)



PRAWN & HALOUMI
Platter and jug from
Mud Australia. Silver
servers from Pappas
Kensington. All other
props styled in den.
GELO DI ANGILO
Black dish from Mud
Australia. White bowl
from Mud Australia.
Spoon from Pappas.
All other props styled
own. Stockists p114

WATERMELON PICKLE
Kris Coad plate from
Planet Furniture.
Pinch bowl from Mad
Australia. All other
props stylist's own.
RASPBERRY SALAD:
Kris Coad bowl from
Planet Furniture.
Small bowl from Mad
Australia. Spoon from
Peter's of Kensington.
All other props stylist's
own. Stockists p170.



Watermelon rind pickle (recipe p112)



Watermelon and raspberry salad with honey yoghurt

This dish is equally good served as brunch or dessert. If you plan ahead, you can also drain the honey yoghurt overnight in a muslin-lined sieve to make honey labne.

Prep time 10 mins, cook 10 mins (plus cooling)

Serves 6

560 gm (2 cups) thick natural yoghurt

175 gm (½ cup) honey, or to taste

700 gm piece seedless watermelon, scooped into balls with a melon baller

250 gm (about 2 punnets) raspberries

Watermelon and lime syrup

220 gm (1 cup) caster sugar

175 ml dessert wine

200 gm watermelon flesh, coarsely chopped

Scraped seeds of 1 vanilla bean

Juice of 1 lime, or to taste

1 For watermelon and lime syrup, combine sugar and dessert wine in a small saucepan and stir over medium-high heat until sugar dissolves. Add watermelon and vanilla seeds, bring to the boil and cook until syrupy (8-10 minutes), remove from heat and cool, strain, then stir in lime juice to taste.

2 Meanwhile, combine yoghurt and honey in a bowl and set aside.

3 Arrange watermelon and raspberries in bowls, drizzle with syrup and serve immediately with honey yoghurt.>

Watermelon rind pickle

After eating all that watermelon, it seems a shame to waste the rind. Most recipes call for curing the rind in brine for five days. We've made a quicker version here. Nonetheless, the pickle needs time to stand. Give it at least one week or up to two months.

Prep time 10 mins, cook 25 mins (plus standing)

Makes about 1 litre (pictured p110)

- 75 gm fine sea salt
- 1 kg watermelon rind, thinly shaved on a mandolin
- 600 gm white sugar
- 450 ml white wine vinegar
- 1 lemon, thinly sliced
- 2 fresh bay leaves
- 1 tbsp white peppercorns, coarsely crushed
- 2 tsp brown mustard seeds
- 1 cinnamon quill

- 1 Combine salt and 1 litre water in a saucepan and bring to the boil. Remove from heat, add watermelon rind, then transfer to a non-reactive container (see cook's notes p178) and stand until cooled to room temperature (1-2 hours). Drain, set aside.
- 2 Meanwhile, combine sugar, vinegar, lemon, bay leaves, spices and 450ml water in a saucepan and stir over medium-high heat until sugar dissolves. Bring to the boil and cook for 10 minutes. Add watermelon rind and simmer until translucent (10-12 minutes), then transfer rind and pickling liquid to sterilised jars (see cook's notes p178) and stand until cold. Store in a cool dark place for up to 2 months. Once opened, store in refrigerator for up to 1 month.

Gelo di anguria

This is a Sicilian dessert that is traditionally served studded with seed-shaped pieces of bitter chocolate. We've opted to serve different garnishes on top.

Prep time 10 mins, cook 10 mins (plus chilling)

Serves 4 (pictured p109)

- 550 gm watermelon flesh, coarsely chopped
- 70 gm caster sugar
- 30 gm (1/4 cup) cornflour
- 1-2 tsp rosewater, or to taste
- 1/2 tsp ground cinnamon, plus extra to serve
- Shaved cedro and slivered pistachios, to serve (optional)

- 1 Process watermelon in a food processor until smooth, pass through a coarse sieve to yield 375ml juice and set aside.
- 2 Combine sugar and cornflour in a saucepan, add enough watermelon juice to mix to a smooth paste. Add remaining juice and stir continuously over medium heat until mixture thickens and comes to the boil (7-8 minutes). Remove from heat, stir in rosewater and cinnamon, divide among four bowls and refrigerate until set (30-40 minutes). Serve scattered with cinnamon, shaved cedro and slivered pistachios.

Sticky pork, watermelon pickle and herb salad

Serve this refreshing salad with steamed rice for a more substantial meal.

Prep time 15 mins, cook 15 mins (plus standing)

Serves 4 as a light meal (pictured p114)

- 1 tbsp vegetable oil
- 3 red shallots, thinly sliced
- 2 garlic cloves, finely chopped
- 1-2 small red chillies, finely chopped
- 500 gm minced lean pork
- 60 ml (1/4 cup) each kecap manis and soy sauce
- 2 tsp brown sugar
- 2 tsp rice vinegar
- 1 1/2 cups each (loosely packed) Vietnamese mint, coriander sprigs and Thai basil
- 1 green onion, thinly sliced diagonally, placed in cold water

Watermelon pickle

- 300 gm seedless watermelon, diced
- 60 ml (1/4 cup) rice vinegar
- 60 ml (1/4 cup) fish sauce
- 40 gm palm sugar
- 2 red shallots, thinly sliced
- 60 ml (1/4 cup) lime juice

- 1 For watermelon pickle, place half the watermelon in a heatproof bowl. Combine rice vinegar, fish sauce, palm sugar and shallot in a saucepan, season to taste with freshly ground white pepper and stir over medium-high heat until sugar dissolves. Bring to the boil, remove from heat, pour over watermelon in bowl and stand for 5 minutes. Remove watermelon from pickling liquid with a slotted spoon, transfer to a bowl. Add lime juice to pickling liquid and set aside separately in refrigerator.
- 2 Meanwhile, heat vegetable oil in a large frying pan over medium-high heat, add shallot, garlic and chilli and stir frequently until shallot is golden and starting to crisp (2-3 minutes). Add pork and stir occasionally with a wooden spoon to break up clumps until brown (3-5 minutes). Add kecap manis, soy sauce and sugar and cook until sticky and sauce is reduced to a glaze (1-2 minutes). Season to taste with sea salt, freshly ground white pepper and rice vinegar, then scatter over a large serving plate.
- 3 Combine herbs, drained green onion, reserved watermelon pickle and remaining watermelon in a bowl. Drizzle with a little pickling liquid, toss lightly to combine, scatter over pork and serve immediately.

GIN IGY POLES: Bowl and plate from Mud Australia. All other props stylist's own. Stockists p170.



These adults-only icy poles are ESSENTIALLY COCKTAILS ON A STICK.

Watermelon, gin and
cassis icy poles (recipe p114)

whiteonline.com.au



Sticky pork, watermelon pickle and herb salad (recipe p112)

Prawn, haloumi and watermelon salad

Prep time 10 mins, cook 10 mins (plus soaking)

Serves 4 as a light meal (pictured p108)

- 100 gm fine cracked wheat (bulghur)
- 100 ml extra-virgin olive oil
- 20 medium green prawns, peeled, cleaned, tails intact
- 25 gm haloumi, thinly sliced
- Juice of 1 lemon, or to taste
- 400 gm seedless watermelon, thinly sliced
- ½ small Spanish onion, thinly sliced
- ⅓ cup each coarsely torn mint and flat-leaf parsley
- Seeds of ½ pomegranate

1 Soak cracked wheat in cold water until tender (8-10 minutes), drain well, set aside.

2 Meanwhile, heat 30ml olive oil in a large frying pan over medium-high heat, add prawns and cook, turning once, until pink (1-2 minutes each side), transfer to a plate and keep warm.

3 Wipe out pan with absorbent paper, return pan to the heat, add 30ml olive oil and haloumi and cook, turning once, until golden (1-2 minutes each side). Remove from heat, squeeze over a little lemon juice, then arrange haloumi on platter, layering with prawns, watermelon and onion. Combine herbs, pomegranate and cracked wheat, season to taste and scatter over salad.

4 Return pan to heat, add remaining olive oil and lemon juice, season to taste. Drizzle dressing over salad and serve immediately.

Watermelon curry

This recipe is based on a Rajasthani curry from Camellia Panjabi's *50 Great Curries of India*.

Prep time 10 mins, cook 10 mins

Serves 4

- 1 tsp each ground turmeric, ground chilli and coriander seeds
- 3 garlic cloves, finely chopped
- 1 kg watermelon flesh, cut into 2cm cubes
- 1 tbsp vegetable oil
- 1 tsp cumin seeds
- 10-12 fresh curry leaves
- Pinche of white sugar, or to taste
- Boiled basmati rice, to serve

1 Pound turmeric, chilli and coriander seeds in a mortar and pestle until coarsely ground. Add garlic, pound to a coarse paste, then add 200gm watermelon and pound until pulpy. Set aside.

2 Heat vegetable oil in a saucepan over medium-high heat, add cumin seeds and stir until fragrant and starting to pop (2-3 minutes). Add curry leaves, stir until fragrant (1 minute), then add watermelon mixture and simmer until starting to thicken (4-5 minutes). Add remaining watermelon, stir to coat well in sauce and cook until just warmed through (2-3 minutes). Season to taste with white sugar, sea salt and freshly ground white pepper, and serve immediately with rice.

Watermelon, gin and cassis icy poles

This is super-quick to make. You just need to be patient and let it freeze properly.

Prep time 15 mins (plus freezing)

Makes 6 (pictured p113)

- 750 gm seedless watermelon, coarsely chopped, chilled
- 45 ml lime juice, or to taste
- 25 ml gin
- 15 gm pure icing sugar, sieved
- 40 gm blackberries
- 30 ml blackcurrant cordial
- 30 ml crème de cassis

1 Process 300gm watermelon in a food processor and pass through a coarse sieve to yield 300ml juice. Add lime juice, gin and icing sugar and stir well to dissolve sugar. Divide among six ⅓ cup-capacity moulds and freeze until starting to firm (1-2 hours).

2 Process blackberries and remaining watermelon in a food processor and pass through a coarse sieve to yield 400ml juice. Add cordial and crème de cassis, stir to combine, then divide among moulds. Freeze until just firm (1-2 hours), insert popsicle sticks and freeze until completely frozen (2-3 hours). Unmould icy poles and serve immediately.

Note Crème de cassis is a blackcurrant liqueur available from select bottle shops.*

For more recipes go to gourmettraveller.com.au

WATERMELON CURRY:

White bowls from
Bison Australia. Serving
spoon from Peter's of
Kensington. Fabric
from Ondene. All other
props stylist's own.

STICKY PORK:

White plate from
Mud Australia. Black
dish and pinch bowl
from Bison Australia.
Cutlery from Peter's
of Kensington. Fabric
from Ondene. All other
props stylist's own.
Stockists p170.



Watermelon curry