

Cleveland County Kitchen
August, 2016
Food of the Month – Melon
Chef Marty Mongiello



Raspberry, Watermelon Soup with Fresh Chocolate Mint Leaves and White Chocolate Drizzle

“Why not have dessert first, for once?” Chef Marti Mongiello

Ingredients

4 cups cut-up seedless watermelon
2 cups raspberries
2 Tbs. lemon juice
2 Tbs. lime juice
1 Tbs. hand-plucked fresh chocolate mint
1 Tbs. honey
White chocolate sauce for drizzling (either make or buy Ghirardelli, Smucker’s or Torani online)
Raspberry syrup for drizzling (Smucker’s)
Fresh mint leaves

Directions

Combine watermelon, raspberries, lemon juice, lime juice, mint, and honey in a food processor. Process until smooth. Chill for four hours.

To serve, ladle into bowls. Garnish with white chocolate squeeze bottle syrup and raspberry squeeze bottle syrup and fresh mint leaves.

Serves four to six.

Made Available by:

NC Cooperative Extension
Cleveland County Center
130 South Post Road, Suite 1
Shelby, NC 28152
704-482-4365
cleveland.ces.ncsu.edu
clevelandcountykitchen.org

