

RECIPE

GRILLED MELON

A SAVORY-SWEET TASTE EXPERIENCE!

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BARBECUE SAUCES

BARBECUE RUBS



BARBECUE PICKLES

BARBECUE BRINES



RECIPE

GRILLED MELON

INGREDIENTS

- 1 WATERMELON
- 1 LITER OF WATER
- 100 GRAM GRATE GOODS ALLBRINE NO. 1
- 1 VANILLA POD
- 500 GRAMS CREAM CHEESE
- 2 TABLESPOONS POWDERED SUGAR
- 1 SLICED GINGERBREAD
- 1 BUSH OF FRESH MINT

MATERIALS

- OPEN BARBECUE OR GRILL
- CHARCOAL BRIQUETTES OR PELLETS
- FIRECRACKERS

PREPARATION

FOR 8-20 PERSONS
PREPARATION: 30 MIN.
COOKING: 30 MIN.
BBQ TEMPERATURE: 180°C



STEP 1

DISSOLVE THE ALLBRINE IN 1 LITER OF HOT WATER AND LET IT COOL TO 5 °C.

SLICE THE MELON INTO 2 TO 3 INCH THICK SLICES AND CUT OFF THE SKIN. PLACE THE MELON SLICES IN THE BRINE AND REFRIGERATE FOR 1 TO 3 HOURS

CUT THE VANILLA POD LENGTHWISE. SCRAPE OUT THE MARROW. AND MIX (WITH A MIXER) THE CREAM CHEESE AND POWDERED SUGAR INTO A SMOOTH CREAM. STORE IN THE REFRIGERATOR.

FIRE UP THE BARBECUE TO 180 °C.

STEP 2

PLACE THE MELON SLICES ON THE GRILL AND GRILL ALTERNATELY UNTIL THERE ARE NICE GRILL MARKS ON THEM AND THEY ARE COMPLETELY WARMED THROUGH.

GRILL THE GINGERBREAD SLICES ALTERNATELY ON THE BARBECUE.

STEP 3

CUT THE MELON SLICES INTO PIECES THE SIZE OF A SLICE OF GINGERBREAD.

TOP A SLICE OF TOASTED GINGERBREAD WITH A PIECE OF GRILLED MELON.

PUT A SPOONFUL OF COLD VANILLA CREAM CHEESE ON TOP. GARNISH WITH MINT LEAVES.



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