

Jessie's Mojito Watermelons

Recipe from Jessie, a friend of the Pinnacle Foundation

INGREDIENTS:

2 tablespoons olive oil
2 strips lime zest, sliced
2 tablespoons lime juice
1 teaspoon sugar
Salt and freshly ground black pepper
1/2 small watermelon, sliced and rind removed
1/3 cup mint, torn
Flaky sea salt

METHOD:

Step 1

Whisk the olive oil, lime juice, and sugar together in a bowl. Season with salt and freshly ground black pepper.

Step 2

Plate the watermelon on your service platter and drizzle the dressing over the top. Garnish with lime zest, torn mint leaves, and flaky sea salt.

Jessie's note

"Serve these chilled alongside the classic mojito - you won't regret it!"



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