

Colorful Watermelon Pizza

15–20 Min

Ingredients 4 Portions

= Kotányi Produkte

1 piece	Watermelon
1	Cup of raspberries
1	Cup of blueberries
1	Cup of blackberries
1	Cup of strawberries
250 g	Curd cheese
1 pkg.	Fresh mint
1 tsp.	Cardamom, Ground
1 tsp.	Cinnamon, Ground
1 pinch	Ginger, Ground

Preparation

1. Cut the large watermelon in half and cut a slice off. Then drizzle the slice with the juice of half a fresh lemon.
2. To make the cream: Stir the Kotányi spices into the curd cheese. Cut the mint into small pieces. Put a small amount of mint to one side to garnish. Mix the rest of the mint into the curd cheese mixture along with the juice of the other half of the lemon.
3. Spread the cream onto the watermelon, then garnish with the fresh berries and fresh mint.
4. Chill for 20 minutes and enjoy.