



## Ingredients 4 Portions

🖊 = Kotányi Produkte

250 g Flesh of a watermelon

0.5 pc. Cucumber

100 g White bread

250 g Natural yogurt

0.5 pc. Lime

36 pcs. Shrimp

1 tbsp. Oliveoil

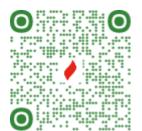
1 pinch 

Chili Chipotle, Smoked

1 pinch 

✓ Sea Salt, Coarse

0.5 Bunch of fresh mint



## Watermelon Soup with Chili Flakes

Ō 30—35 Min ♀♀♀

## Preparation

- 1 Finely dice the flesh of the watermelon. Put some cubes aside to add to the soup.
- 2 Peel the half cucumber, remove the pulp and also dice.
- 3 Now blend the diced watermelon and diced cucumber in a blender until smooth. A hand blender will work just as well. To avoid getting pips in the soup and to make the soup as smooth as possible, we recommend running the soup through a fine sieve.
- 4 Then dice the white bread. Put the smooth cucumber and watermelon mixture back in the blender and mix through with the diced bread, the juice of half a lime and the yogurt. Finally season with salt.
- For the shrimp: Combine the olive oil with the Kotányi Garlic Granules and heat in a pan. Add the shrimp and fry.
- 6 Place the shrimp onto a skewer and serve on the edge of the soup bowls. Now add the remaining watermelon cubes to the soup and garnish with finely chopped mint. Kotányi Chili Flakes add a particular fiery topping to the soup.