



Watermelon Soup with Chili Flakes

🕒 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.
- 5 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.

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 tsp.	♦ Garlic Granules
1 pinch	♦ Chili Chipotle, Smoked
1 pinch	♦ Sea Salt, Coarse
0.5	Bunch of fresh mint

