

Watermelon Soup with Chili Flakes

30–35 Min

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

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.