

DIRECT · EASY

Grilled Watermelon with Feta, Mint and Balsamic Reduction

Watermelon wedges seared over live coals: the sugars caramelize at the edges while the centre stays cool and juicy. Salty feta, fresh mint and a thread of balsamic make a sweet-savoury summer dessert-salad.



PREP

15 min

COOK

10 min

SERVINGS

6

TEMPERATURE

250 °C

Ingredients

1/2 ud small seedless watermelon (about 1.5 kg)

1 puñado fresh mint leaves

1 cda honey

1 pizca flaky sea salt (Maldon-style)

150 g feta cheese

100 ml balsamic vinegar (to reduce)

3 cda extra virgin olive oil

1 ud lime (zest and a squeeze of juice)

Method

1 REDUCE THE BALSAMIC

In a small pan, bring the balsamic vinegar and honey to a gentle simmer. Lower the heat and reduce for 6-8 minutes, without stirring too much, until it coats the back of a spoon as a light syrup. Take it off: it will thicken further as it cools. Do this indoors while the kamado stabilizes.

2 LIGHT THE KAMADO

Set the kamado up for direct cooking, no deflector, with the grate in place so it heats up. Stabilize at 240-260 °C. Scrub the grate well and wipe it with a lightly oiled paper towel: a clean, hot grate is the difference between searing and the watermelon sticking.

3 CUT AND DRY

Cut the watermelon into 2-3 cm thick wedges, with or without rind (the rind makes them easier to handle). Pat both faces very dry with kitchen paper: the less surface water, the better they caramelize. Brush each side with a little olive oil.

4 SEAR OVER THE COALS

Lay the wedges on the hot grate and leave them alone for 2-3 minutes: they should release on their own once the marks form. Flip and repeat for another 2-3 minutes. You want caramelized edges and golden grill marks, not fully cooked fruit; the centre should stay just warm.

5 BUILD THE PLATE

Move the watermelon to a board or large platter, overlapping the wedges. Crumble the feta over the top by hand, in irregular pieces, and scatter the torn mint leaves. Work while it is warm so the cheese takes the edge off against the fruit.

6 DRESS AND SERVE

Drizzle with threads of balsamic reduction and a little extra virgin olive oil. Finish with flaky salt, lime zest and a squeeze of its juice. Serve straight away, warm, so the contrast between hot watermelon and cool feta is at its best.

Editor's tips

- Dry the watermelon thoroughly before searing: surface water steams off and stops it from caramelizing. Be generous with kitchen paper on both faces.
- A screaming-hot cast-iron grate holds heat better and leaves deeper, sharper grill marks than the standard grate.
- No feta? Ricotta salata or halloumi work just as well (grill the halloumi for a few seconds too).

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Big Green Egg Cast Iron Cooking Grid Large (35 cm)

mikamado.es/en/accesorios/bge-cast-iron-cooking-grid-large

Boska Friends L Round Serving Board Oak 55 cm

mikamado.es/en/accesorios/boska-friends-l-robale-55

Full recipe at: mikamado.es/en/recetas/sandia-parrilla-feta-menta-kamado

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