



Watermelon dressing

Refreshing watermelon dressing with apple balsamic and olive oil – perfect for light summer salads, couscous or feta. Prepared in 5 minutes!

Zutaten

1 Portionen

180 g Watermelon slices
1 San Marzano tomato, diced
2 EL Diced peppers, red or yellow
2 EL Onion cubes, blanched
2 EL Honey
40 ml Byodo Apple Balsam
80 ml Byodo extra virgin olive oil, from Spain
1 Pinch Paprika powder, smoked
1 Pinch Baharat
Lemon juice, freshly squeezed
1 Sip Coconut water, alternatively mineral water
Byodo Fine Premium Organic Sea Salt
Pepper, black

Zubereitung

Finely puree all the ingredients in a blender or with a hand blender and season to taste again.

The fruity dressing is ideal with couscous, summer salads or feta.