

Olive's Kitchen

Watermelon, Feta and Mint Salad - Chilled

This recipe by Jill Dupleix was published in the Melbourne Age in 2015. It is best to make the dish just before it is needed, using chilled ingredients straight from the fridge. The dressing can be made earlier, sitting on the kitchen bench. Don't chop the watermelon or cucumber until needed. Both watermelon and cucumber contain a lot of moisture and if you make it too early, the salad will be 'wet'. We suggest deseeding the cucumber: strip peel, slice lengthways and use a spoon to dig out the seeds; dry with paper towelling and pop in the fridge until needed. Have more paper towels handy if you find moisture is building up at any stage.

For four to six people:

- 1kg watermelon
- 1 cucumber (continental or standard)
- 200g quality feta cheese
- 1 tsp dried or fresh oregano
- 1 cup loosely packed mint leaves, torn
- cracked black pepper
- 2 tbsp rosemary, roughly chopped
- 1 red chilli, finely sliced
- 2 tbsp extra virgin olive oil
- 2 tbsp lemon juice



Method:

Stir the rosemary and chilli into the extra virgin olive oil and lemon juice and set aside.

Assemble the salad just before serving.

Cut the watermelon into 1.5 centimetre wide wedges, and cut off and discard the rinds.

Stripe-peel the cucumber, cut in half lengthwise, deseed and slice.

Arrange watermelon and cucumber in a casual fashion on a large serving platter and crumble the feta over the top. Scatter with oregano, torn mint and black pepper.

Give the dressing a swirl and drizzle over the top.

Serve:

Serve immediately. Serves 4 as an entrée, more if used as a general salad.

Equipment:

One large platter to serve

Difficulty and Time:

Not difficult (2/5). 20 minutes preparation.

Notes and variations:

- If you have it on hand, you can use zatar instead of dried oregano.