

Watermelon and Goats Cheese Salad with Honey and Rosemary Oil



PREP TIME
10 MINS



COOK TIME
5 MINS



TOTAL TIME
15 MINS



SERVES 2 PEOPLE



EASY



Ingredients

100g garrotxa goats cheese or other semi cured goats cheese, cut into cubes
200g fresh watermelon, peeled and cut into cubes
2 springs of fresh rosemary, picked
3 tbsp extra virgin olive oil
2 tbsp of orange blossom honey or any other clear honey
A sprinkle of poppy seeds

Method

Heat the olive oil and gently fry the rosemary for 30 seconds, allow the rosemary oil to cool down and infuse.

To plate the salad, scatter the pieces of watermelon and cheese around the plate, dress the salad with rosemary oil, sprinkle with some poppy seeds and a good squeeze of runny honey.

<https://www.bascofinefoods.com/spanish-recipes/watermelon-and-goats-cheese-salad-with-honey-and-rosemary-oil/>