

Vietnamese Watermelon Salad

Equipment: Sharp knives Chopping boards Bowls Measuring cups and spoons Colander	Ingredients: 6 cups of cubed watermelon ½ tsp of sea salt ½ cup of rice vinegar 2 tbsp of finely chopped fresh coriander 2 tbsp of finely chopped fresh mint 1 tbsp of finely chopped fresh basil
--	--

What to do:

1. Cut the watermelon into 2 cm cubes and place in a colander. Handle the watermelon gently so it retains its lovely cubed shape. Sit the colander in a sink, as liquid will drain from the watermelon.
2. Sprinkle ½ a tablespoon of sea salt on the watermelon. Allow the watermelon to rest for 15 minutes, and the sea salt will naturally remove any excess liquid.
3. While the watermelon rests chop all the herbs finely.
4. Place the watermelon in bowl/s and sprinkle liberally with the herbs and rice vinegar. Very delicately mix the salad. Serve cold. If you are not ready to eat, store the watermelon salad in the fridge.