

Feta and watermelon rounds

Search:

- [Recipes](#)

Feta and watermelon rounds

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Feta and watermelon rounds



Rate this recipe

0 people are cooking this [Count me in](#)

For something small and simple but impressive, these canapes are the perfect starter at Christmas time. Just a few ingredients, and they can be made in under 10 minutes.

Ingredients (Serves 6 to 10)

- 1 watermelon
- 120g Danish feta
- $\frac{3}{4}$ cup walnuts
- 4 tbsp balsamic glaze
- 2 tbsp extra virgin olive oil
- Black pepper
- Micro mint to garnish

Method

Cut a large watermelon into 4cm thick slices. Using a cookie cutter, cut out rounds of the watermelon. Lay on a serving platter and crumble over the feta, then top with a walnut half. Drizzle balsamic glaze and olive oil on top, and season to taste with fresh black pepper. Garnish with fresh mint and enjoy immediately.

Feta and watermelon rounds

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```