



Cool & Spicy Watermelon Soup *with Mint and Ginger (4 servings)*

Ingredients

- 6 cups watermelon - *chopped and seeded*
- 1 Tbsp ginger-garlic *paste*
- 2 Tbsps fresh mint - *chopped*

- 1/2 Tbsp chili flakes - *to taste*
- Olive oil for sautéing

Preparation

- Sauté the ginger-garlic paste and chili flakes in a little olive oil. Set aside to cool.
- Puree the watermelon and the mint in a blender until thoroughly blended.
- Add the watermelon puree into the saucepan with the ginger-garlic and chili flakes, and simmer, until it thickens a bit.
- Season to taste
- Refrigerate for at least 1-2 hours before serving.
- Garnished with a sprig of mint (*optional*).