

Karen Martini's salted watermelon, prawn & feta salad

Search:

- [Salad](#)
- [Recipes](#)

Karen Martini's salted watermelon, prawn & feta salad

```
(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](#)

Karen Martini's salted watermelon, prawn & feta salad



Rate this recipe

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

Karen Martini is all about bold flavours and refreshing eats and this vibrant salad is nothing short of that.

Having played around with many versions of this salad, and although she loves the crunch of the watermelon on its own, the salted and pressed version provides a deliciously intense contrast that she adores. Whether you want to add the gentle flavour of fresh prawns or leave them out for a vegetarian option, the salty feta, which balances the sweetness, and a hint of anise, you've got "summer on a plate," says Martini.

Ingredient

- 3 tbsp ouzo (or pastis)
- 1½ tbsp caster sugar
- Salt flakes and freshly ground black pepper
- 1 kg seedless watermelon
- 2½ tbsp extra-virgin olive oil
- Juice of ½ lemon
- 1 handful of dill fronds
- 1 handful of mint leaves, torn
- 800 g cooked prawns, peeled and deveined, tails on
- 4 spring onions, white part only, finely sliced on an angle
- 150 g feta

Method

Combine the ouzo, sugar, a tablespoon of salt and half a teaspoon of pepper in a small bowl.

Trim the rind off the watermelon and cut out two 3-centimetre-thick squares, about 10 centimetres on each side.

Cut the rest of the watermelon into large dice and reserve.

Place the two squares of watermelon into a large ziplock bag sitting next to each other (not stacked) and pour in the ouzo mix. Press the air out of the bag, seal and sit flat on a plate. Place another plate on top to weigh it down and refrigerate overnight.

Food Photography: **Mark Chew**

NEXT: Fire up the barbecue for more summer feeds with these [BBQ chicken skewers.](#)

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeIn(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'); }); }
```