

WATERMELON WEDGE SALAD WITH WHITE BRINED CHEESE

for the dressing:

3 tablespoons citrus-flavored white or green tea

1 tablespoon fresh lemon juice

1 tablespoon olive oil

salt and black pepper

for the salad:

seedless watermelon, preferably firm yet sweet

Kabuli cheese, goat cheese or any white cheese that can be sliced

1 tablespoon orange zest

2 tablespoons black caraway (nigella) seeds

red (purple) onion, finely diced

1 tablespoon chives, can also use mint or basil

Prepare dressing. In a bowl combine tea and lemon juice. Slowly drizzle in oil as you whisk until emulsified; set aside until ready to use.

Prepare salad. Make sure ingredients are thoroughly chilled. Cut watermelon into rectangles, 2.5" x 1.5" x 0.5" thick, and pat-dry with paper towels.

On a clean working surface, sprinkle orange zest followed by black caraway seeds on top. Roll sliced cheese edges in this mixture until completely coated. If using goat cheese, roll into a log and coat sides before slicing.

Assemble salad. Arrange watermelon rectangles onto a platter and top with cheese wedges or rounds. Drizzle on some dressing and season with salt and pepper. Top with onions followed by chives. Serve immediately.