



Nothing screams summer more than ice-cold watermelon juice dripping down your chin. This slushy soup-like cooler is refreshing with a sweet-sour and fragrant spicy-bush basil and ginger infusion. For a slightly tipsy version, add a jigger each of Vodka and St.Germain Elderflower Liqueur to the watermelon balls before chilling. The crunch of the chilled melon balls and the refreshing slush will cool you down on those hot summer nights.

Summertime Refresher **WATERMELON COOLER**

INGREDIENTS

SPICY BUSH BASIL-GINGER SIMPLE SYRUP

Makes about 3/4 cup/185 ml

½ cup/ 125 ml sugar

½ cup/ 125 ml water

3 tbsp/45 ml spicy bush basil leaves

½ inch/1.27 cm fresh gingerroot, minced

WATERMELON COOLER

1 small-medium seedless watermelon,
rind removed,

about 4 lbs/1.8 kg watermelon flesh

Juice of two Limes, or to taste

2 tbsps - 1/4 cup/30-60 ml basil-ginger
simple syrup, or to taste (recipe above)

pinch of Maldon Sea salt flakes, to taste

GARNISH

40+ watermelon balls, chilled

Spicy bush basil leaves

METHOD SPICY BUSH BASIL SIMPLE SYRUP

Combine the sugar and water in a small saucepan over medium heat and bring to a low boil; stir until the sugar has dissolved. Reduce the heat to low and add the minced gingerroot and basil leaves. Remove from the heat, cover, and infuse the mixture at room temperature overnight. Strain and refrigerate in an airtight container until ready to use.

METHOD WATERMELON COOLER

Cut the rindless watermelon in half; create melon balls using a small, rounded measuring spoon, or melon scooper-baller, to scoop into the watermelon and twist to form a ball. Chill melon balls until ready to serve.

Puree the remaining watermelon half and ball remnants to make 2-3 cups/500-750 ml of juice. Add the basil-ginger simple syrup and lime juice to the watermelon juice and stir to combine. Add a pinch of sea salt flakes and adjust the sweet and sour flavor to your taste. Freeze until the mixture is slushy and starts to freeze. Add the melon balls to a large wide-mouthed glass or bowl top with the watermelon slush. Garnish with spicy bush basil leaves.