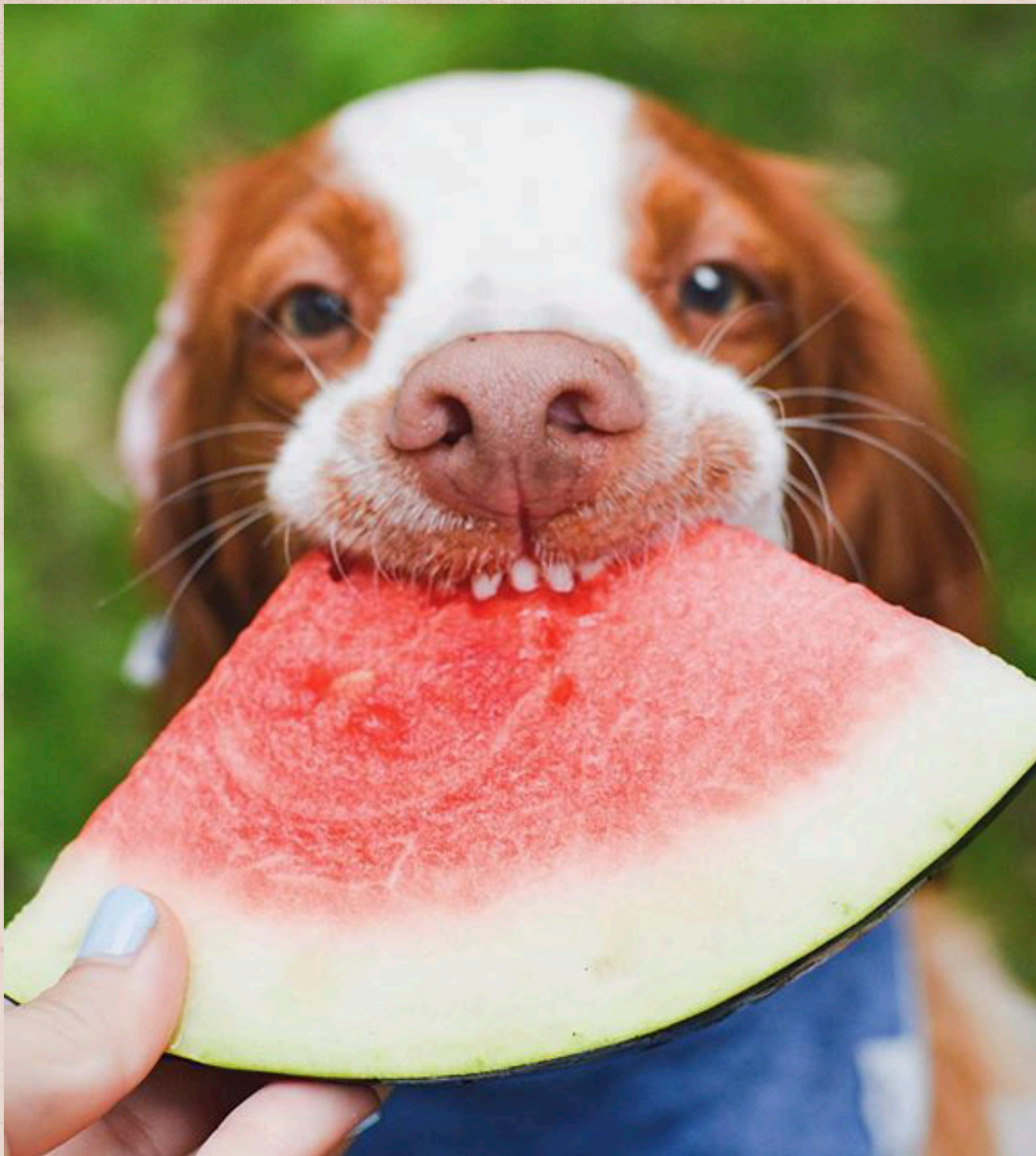


EAT WITH PASSION

RECIPE BOOK

by unexport



WATERMELON ICE CREAM FOR DOGS


We love to enjoy all experiences with our dogs! And our ice creams are not less important! Here we show you how to prepare a healthy and delicious ice cream for dogs.

Firstly, you should take into account that watermelon is one of the favorite fruits of dogs and is also very healthy so they can take it in moderation. The seedless one is the most recommended for them.

Ingredients

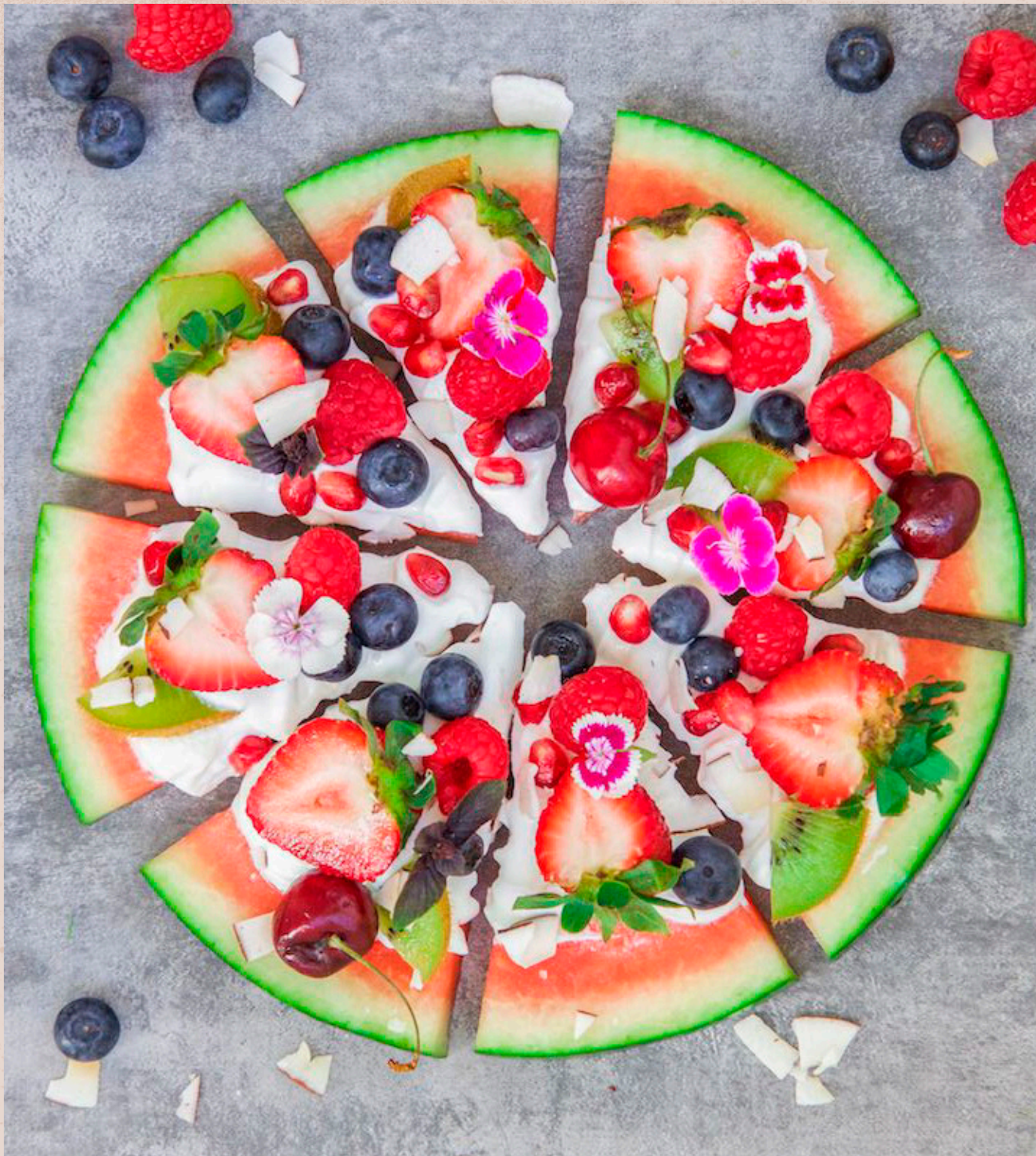
- Natural lactose-free yogurt
- Seedless watermelon

*We will also need a cupcake size silicone mold

 vegetarian

Preparation

Remove the pulp from the watermelon and crush or puree it with a fork, leaving some whole cube size pieces. Mix the watermelon with a lactose-free yogurt or low-fat one if your dog is on a diet. Pour the mixture into the mold and place it in the freezer. After 20 minutes, blend the mixture again. You can repeat this step as many times as you want until it is frozen so you will get a more fluffy result.



WATERMELON PIZZA

Surprise the kids and adults with a funny dessert with a lot of vitamins for the summer. This watermelon pizza will make them both smile and enjoy.

Ingredients

- One whole or half watermelon
- Variety of fruits
- Yogurt

 vegetarian

Preparation

You will need the central part of the fruit which has the widest diameter since will be the base of our watermelon pizza. Cutting this part well is actually the most difficult step of the recipe so once you have the big slice of watermelon, put yogurt, honey, condensed milk or creamy milk-caramel spread on top. After this, add the fruit you want on top such as apple, banana, strawberries or red fruits ... It is also a good idea to decorate it with dried fruits like nuts, they look great!

Now you only have to cut the slices of your pizza and enjoy.



WATERMELON (CHOPPED SALAD (PICO DE GALLO))

This typical Mexican dish has been reinvented to incorporate the sweet watermelon which makes it perfect to take it to the beach for this summer. A refreshing and tasty meal!

Ingredients

- Watermelon cut into cubes
- Chopped cucumber
- Avocado cubes
- 1/4 chopped onion
- 1/4 cup olive oil
- Coriander
- Salt and pepper

Preparation


Mix the watermelon with the cucumber, chopped onion, avocado, chopped cilantro, olive oil and salt. Stir and check the salt. Easy, isn't it? Do it nicer serving the mix inside the empty peel of the watermelon used.

Once served inside the peel, sprinkle a little pepper on top.



WATERMELON SAN FRANCISCO WITHOUT ALCOHOL

In between juice and cocktail is the legendary San Francisco brought today for you with a touch of watermelon. It couldn't be better!

 **vegan**

Ingredients

- Orange
- Lemon
- Lime
- Watermelon
- Peach juice
- 15 ml. de grenadine
- Ice

Preparation

Squeeze the lemon and orange and add pieces of watermelon to the mixture that will be blended later in the mixer. Once is well-mixed, add the peach juice and the quantity of grenadine that you want. Serve with a good amount of ice, a piece of frozen watermelon and a slice of lime.



WATERMELON DICE WITH HAM

If you are tired of eating the typical boring snacks with a lot of calories, we offer you another option which will make you to look like a professional chef in a few minutes.

Ingredients

- Watermelon
- Ham
- Wakame seaweed

Preparación

This cannot be easier! You only need some cooking tools for the perfect dish. Although you can find different alternatives in any house, the best option is to have scooping and tasting spoons.

Remove the balls from the watermelon core with a spoon. Roll up them with Spanish dry-cured ham and put them on the tasting spoons or a plate. Put some wakame seaweed around the balls and others on top. Now it's ready!



WATERMELON NIGIRI

We have to admit that we love the Japanese cuisine and we are sure that watermelon nigiri would have been created a long time ago if watermelons had existed in Japan.

 vegan

Ingredients

- Cooked rice for sushi
- Watermelon
- Ginger
- Soy sauce
- Black sesame seeds

Preparation

Cut the watermelon into very small peanut size cubes. Add a few drops of soy sauce and a pinch of fresh chopped ginger. Reserve and set aside. Shape rice nigiri with very wet hands and put them on a plate. Then carefully place the marinated watermelon on top and sprinkle some black sesame seeds.



WATERMELON ICE CUBES

So much fun! Refresh your drink with more than water. These watermelon cubes are ideal to be added to sangria jars, fruit smoothies or lemonade.

 **vegan**

Ingredients

- Water
- Watermelon
- Mint

* We will also need a large ice bucket

Preparation

Put a part of watermelon for every two parts of water into a mixer, depending on the amount of ice you want to make. Blend all the mixture very well until there are no pieces left. Put a piece of mint leaf on the base of the ice bucket and pour the mixture over it carefully. Freeze for about an hour.



WATERMELON SALMOREJO

Salmorejo is a recipe from Cordoba that is perfect for summer time and there is nothing more related with summer than watermelon. Why not mixing them?

Ingredients

- Watermelon
- Fleshy tomato
- Garlic
- Oil and vinegar
- Hard bread
- Ham
- Basil

Preparación

Peel the tomatoes and remove the flesh from the watermelon. It's up to you to choose the quantity of both. Feel free to add them! Crush the two ingredients, adding salt and basil to the mixture. Once you have prepared it, taste the quantity of salt (add if it is bland) and continue. Add the crumb of bread and garlic (not so much) and blend. Now add the oil and try that air enters the mixture while beating. We are emulsifying the salmorejo.

Cool it well and serve with some ham shavings on top and a few pieces of basil.



WATERMELON FLAN

The main ingredient of this classic dessert is the watermelon which has a lot of extra vitamins and gives it the sense of freshness.

Ingredients

- Watermelon
- Vegetable milk
- Gelatin leaves
- Natural yogurt
- Sugar

Preparation

Heat water until is warm and add two gelatin leaves and sugar. When they melt, add the watermelon cut into cubes without the seeds and crush all the mixture. Add the plain yogurt or with sugar and mix everything well. Pour all the mixture into a large mold or several individual molds and cool for at least six hours.



SPICY WATERMELON

This is the perfect recipe for those who love strong sensations. Prepare to feel a combination of warmth and freshness in your mouth with this spicy watermelon recipe that is very HOT.

Ingredients

- Watermelon
- Pistachios
- Grated lime
- Wasabi
- Black sesame seed

Preparation

Cut the watermelon into a bite size cube. Crush the pistachios until you get irregular pieces and put them on top of the watermelon. Place the wasabi paste on the watermelon cubes very carefully with a small spoon. The quantity depends on you ... Now grate a little bit of lime skin on top and add the sesame seeds.

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