

Feta and watermelon rounds

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For something small and simple but impressive, these canapes are the perfect starter at Christmas time. Just a few ingredients, and they can be made in under 10 minutes.

Ingredients (Serves 6 to 10)

- 1 watermelon
- 120g Danish feta
- $\frac{3}{4}$ cup walnuts
- 4 tbsp balsamic glaze
- 2 tbsp extra virgin olive oil
- Black pepper
- Micro mint to garnish

Method

Cut a large watermelon into 4cm thick slices. Using a cookie cutter, cut out rounds of the watermelon. Lay on a serving platter and crumble over the feta, then top with a walnut half. Drizzle balsamic glaze and olive oil on top, and season to taste with fresh black pepper. Garnish with fresh mint and enjoy immediately.

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