



Greek Watermelon Spoon Sweet

**1 hour 20
minutes**

Hands on

1 Jar
Portion(s)

2
Difficulty



Method

Thanks to our member Katerina Tsoutsas for this recipe!

- Remove rind and seeds from watermelon and cut into 3 cm pieces. Place in a strainer and allow them to strain for 1 hour.
- Transfer to a bowl and add the lemon juice and sugar. Mix with a spoon.
- Refrigerate for 6 hours.
- Put a few small plates in the freezer.
- In a pot, add the watermelon pieces, finely chopped lemon peels and mastic liqueur. Simmer over medium heat, until the syrup thickens.
- There are a few ways to check if your syrup is ready. One way is to drip a few drops onto one of the frozen plates. If the drops are thick enough to stay in place and not runny, it is ready.
- Another way is to pour a little more syrup onto the plate and run a spoon through it. If the two sections remain parted then it is ready.
- The third way is to drip a little syrup into a glass of chilled water. If it is ready, the syrup should fall like a thin thread through the water and not dissolve in it.
- Transfer the watermelon mixture to a container. Store in a cool place for up to 1 year.

Ingredients

- 1 kilo watermelon, rind and seeds removed
- 800 g granulated sugar
- 1 cup water
- juice from 2 lemons
- 3 tablespoons mastic liqueur

Διατροφικός πίνακας

Nutrition information per 100 gr.

169 Calories (kcal)	0.14 Total Fat (g)	0.05 Saturated Fat (g)	41.0 Total Carbs (g)
8%	0%	0%	16%
41.0 Sugars (g)	0.22 Protein (g)	0.05 Fibre (g)	0.01 Sodium (g)
45%	0%	0%	0%