



# Watermelon-melon fruit cake

15'  
Hands on

4  
Portion(s)

1  
Difficulty



## Method

### For the whipped cream

- In a mixer's bowl, add the cold heavy cream and beat with the whisk attachment at high speed until it has a yogurt-like texture. Do not overbeat it as it will split!
- The time you will need to do that depends on the heavy cream's fat, on how cold it is, and on how strong your mixer is.
- Transfer into a [pastry bag](#) with a [9 mm star tip](#) and refrigerate until needed.

### For the fruit cake

- Clean and cut the watermelon into 1-1,5 cm thick slices.
- Cut rounds, using a [round 7 cm cookie cutter](#).
- Follow the same process for the melon.
- On a plate, set the rounds of the watermelon and the melon alternately.
- Remove the whipped cream from the refrigerator and decorate the fruit cakes.
- Serve with the strawberries, the grapes, the cherries, and the mint leaves.

## Ingredients

### For the whipped cream

- 200 g heavy cream 35%, ice-cold

### For the cake

- 1 kilo watermelon, seedless
- 1 kilo melon
- 100 g strawberries, cut into 4
- 100 g grapes
- 100 g cherries
- mint leaves, to serve

## Διατροφικός πίνακας

### Nutrition information per portion

366 Calories (kcal)	19.0 Total Fat (g)	12.0 Saturated Fat (g)	41.0 Total Carbs (g)
18%	27%	60%	16%
41.0 Sugars (g)	4.0 Protein (g)	5.2 Fibre (g)	0.12 Sodium (g)
46%	8%	21%	2%