



Watermelon and whipped cream torte

20'
Hands on

6-8
Portion(s)

2
Difficulty



Method

- Cut the two ends (poles) of the watermelon with a serrated knife.
- Place the watermelon on a [cutting board](#), choosing one of the cut sides to balance. Make sure the cut ends are evenly cut so that it can stand and balance properly.
- Use the serrated knife, run it down the sides to remove all of the peel.
- Place a 10-12 cm plate over one of the poles of the watermelon, serving side down. This will be used as a guide to help you cut the watermelon so that it takes on a nice, oval shape.
- Try to remove as much moisture as possible from the surface of the watermelon with some paper towels.
- At this point you can either serve it or refrigerate it until you want to serve it.
- If you want to serve it immediately, transfer it to a serving platter and cover the whole surface all around the watermelon with [whipped cream](#) by adding straight lines vertically, one next to the other. Decorate the top also. You may find it easy to decorate with a piping bag.
- Cover with your choice of fresh fruit and serve immediately!

Tip

As soon as you cover the watermelon with whipped cream it has to be served immediately!

Ingredients

- 1 watermelon, chilled
- 400 g [whipped cream](#)
- 70 g fruits, of your choice

Διατροφικός πίνακας

Nutrition information per portion

165 Calories (kcal)	9.6 Total Fat (g)	6.0 Saturated Fat (g)	16.0 Total Carbs (g)
8%	14%	30%	6%
16.0 Sugars (g)	2.4 Protein (g)	0.0 Fibre (g)	0.04 Sodium (g)
18%	5%	0%	1%