



# Jello filled watermelon

20'

Hands on

8-10 hours'

Hands off

6-8

Portion(s)

1

Difficulty



## Ingredients

- 2 kilos watermelon
- 300 g strawberry jello powder
- 1.200 g water
- 150 g candies
- 2 fish jelly candies
- 2 decorative paper cactus picks
- 2 decorative paper flamingo picks
- 3 [paper straws](#)
- 3 cocktail paper umbrellas
- 3 jelly candies, for the base of the umbrellas

## Διατροφικός πίνακας

Nutrition information per portion

145 Calories (kcal)	0.5 Total Fat (g)	0.1 Saturated Fat (g)	33.0 Total Carbs (g)
7%	1%	1%	13%
33.0 Sugars (g)	3.3 Protein (g)	0.5 Fibre (g)	0.25 Sodium (g)
37%	7%	2%	4%

## Method

- [Cut](#) the watermelon horizontally, into two parts, and store one of them in the refrigerator, by wrapping it with plastic wrap.
- Carefully remove the flesh of the other watermelon piece and store it in the refrigerator. With this flesh, you can make a [sorbet](#).
- Prepare the strawberry jello according to the packet's instructions.
- Fill the empty watermelon with the strawberry jello and refrigerate it for 8-10 hours so that it chills well.
- Remove from the refrigerator, decorate the jello with the candies and the fish jelly candies, and stick the paper cactus and flamingo picks on the watermelon.
- Cut the [paper straws](#) and glue them together to make the ladder.
- Prick the cocktail umbrellas onto the jelly candies and decorate the watermelon.
- As soon as you remove the jello from the refrigerator, you will have to consume it right away.