



Fresh Watermello Dessert

Watermelon joins up with gelatin to create a refreshing dessert

About 8 lb. seedless watermelon
3 envelopes unflavored gelatin
1 cup cold water
3/4 cup granulated sugar
1 cup heavy whipping cream
2 Tablespoons confectioners' sugar, sifted
1/2 teaspoon pure almond extract
Garnish: thin sliced fresh mint leaves as desired

1. Cut watermelon in half. Using a melon baller, scoop out and set aside about 6 melon balls to use to top the dessert. Cut the remaining watermelon from the rind into pieces. Discard rind or save for another use. Place watermelon pieces in food processor. Process until pureed. Pour through strainer, removing any fibers or seeds and set aside 4 cups watermelon juice.
2. Sprinkle gelatin over 1 cup cold water in a small microwave safe bowl; let stand 1 minute.
3. Microwave on high power until hot and gelatin melts, about 1 minute.

4. Remove from microwave, stir in sugar, whisk until dissolved. Whisk into watermelon juice. Divide mixture into 6 (8 oz.) glass dishes or one 8 cup glass bowl.
5. Place in the refrigerator until gelatin is firm, about 2 to 5 hours.
6. Place heavy cream in chilled mixing bowl with chilled beaters. Add confectioners' sugar and almond extract; whip until soft peaks form.
7. To Serve: Top each small gelatin dessert with a fresh watermelon ball or use about three watermelon balls for a larger serving bowl; add a dollop of whipped cream and garnish with thinly sliced mint leaves. Serves: 6



Recipe Inspired by: sunset.com/melons, August 2011

About the Recipe: Try this new cool dessert recipe idea for your next dinner party. The recipe using gelatin to combine the refreshing flavor of watermelon without any problematic fibers or seeds. It's a country gourmet dessert topped with fresh watermelon balls, served with sweetened almond whipped cream, and garnished with a few slivers of mint leaves.