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Recipe number ten

Melon, part one:

Popone marinato Marinated melon

Ingredients for 4 people

500–600 g ripe melon, prepared
Salt, pepper, finely ground peperoncino

cut into cubes.

add, mix everything and marinate in the fridge.

Decorate the plate with fresh mint or lavender flowers.

Serve it cold – everyone finds that rather refined!

This is not really a recipe, more of an idea. But the melon tastes so good that I am always glad to pass the idea on – a real alternative to melon with raw ham!

Melon, part two – ready to nibble in no time:

Cocomero con Feta Watermelon with feta

Ingredients for 4 people

600 g watermelon, prepared
(about 1.2 kg with the rind)

cut into 3–4 cm cubes and
deseed

150 g feta

cut into 1 cm cubes.

To serve:

put two little heaps of watermelon on a vine leaf, for example,
with the feta cubes in between. Drizzle these with

olive oil
ground black pepper

and finish with
on top!

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« In proper Italian it is «melone»,
but the Maremmani say
only «popone»! »

« In the Maremma they say
«cocomero», but the correct word
is «anguria». »

VERONICA'S TIP:

Melons are children of the south. They do ripen further at home, but the fullest aroma belongs to those that had enough time to ripen in the field. So take note of my shopping tips: melons smell intensely when they are ripe, and the end opposite the stalk gives slightly under pressure. A ripe watermelon, by contrast, sounds hollow when you tap it. Of two melons of the same size always take the heavier one – that too is a sign of ripeness.