

## Braai'd Watermelon with Mojito Cream

**Servings:** 8

**Prep Time:** 5min

**Cook Time:** 10min



### Ingredients

- 1 medium sized watermelon, cut into wedges
- 1/3 cup (80ml) fresh lime juice
- 1/3 cup (80ml) mint, finely chopped
- 1 tub (250g) mascarpone, at room temperature
- Limes wedges and mint leaves, to serve

### Directions

1. Mix mascarpone, mint and half the lime juice together.
2. Braai the watermelon wedges over hot coals until lightly charred on both sides. Drizzle with the remaining lime juice.
3. Serve watermelon wedges with the mascarpone, extra lime wedges and mint leaves.