Watermelon Strawberry Gazpacho with baked Goat Cheese

1 Start with the watermelon: Cut the melon in slices and generously cut off the rind (the flesh near the rind often lacks sweetness and flavor). Put 500 g of the flesh into your blender and mix well until smooth. Strain through a fine mesh sieve to remove pulp and seeds (discard), you will need 400 ml of watermelon juice to proceed.

2 Wash the strawberries, remove their stems and cut into pieces. Blend together with the watermelon juice until very smooth. Add the white wine and season (delicately!) with a pinch of sugar, fine sea salt and freshly ground black pepper. Chill covered in the fridge for at least 3 hours. If you need it immediately, blend it with two or three ice cubes (season again, if necessary). It keeps well in the fridge for 1-2 days.

3 Prepare the goat cheese: Line a baking sheet with parchment paper on which you place the goat cheeses. Heat under the grill (~200°C/390°F) for a few of minutes (keep an eye on them!), the cheese should become warm and soft to the touch, but merely keep its white color.

4 Assemble: Pour the chilled soup into small, shallow bowls and - using a spatula - carefully place one goat cheese in the middle of each. Drizzle with olive oil and coarsely ground black pepper, maybe a mint leaf, and serve immediately!

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Recipe source: own creation, inspired by Bastian Mantey

Prep time: ~20 minutes

Ingredients (6-8 servings, as an appetizer):

* 500 g watermelon (without rind)
* 250 g strawberries (hulled)
* 50 ml white wine
* sugar, fine sea salt, freshly ground black pepper to taste
* small, mild goat cheeses, one per serving
* olive oil
* optional, for decoration: fresh mint leaves

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