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WATER MELON-RICOTTA SALAD WITH OLIVE SALT

Time: 15 minutes

Yield: 4 servings

INGREDIENTS

- 4 cups cubed watermelon, preferably seedless
- 6 ounces ricotta
- 2 tablespoons fresh oregano leaves
- Olive oil for drizzling
- Freshly ground black pepper

Olive Salt

- 10 black olives
- 2-1/2 teaspoons sea salt

DIRECTIONS

Place in a serving bowl. Crumble ricotta over watermelon and sprinkle with oregano.

Chop olives roughly. Place olives and salt in a mortar and grind with pestle until olives are mashed.

Drizzle olive oil over the watermelon salad and season with black pepper. Sprinkle with a generous amount of olive salt.