

# WATERMELON SMASH

Make the rind and the syrup in the days leading up to Christmas and you've got terrific Christmas Eve nibbles and tipples on hand. The virgin Cooler version (see Variations) is extremely refreshing.

**Makes:** 4 (syrup is ample for 6L cocktails, ie. a big party)

**Time:** 15 minutes plus at least 1 hour pickling time



## INGREDIENTS

### Pickled Rind

100 grams water  
100 grams sugar (white or raw are both fine)  
100 grams apple cider vinegar  
pinch fennel seeds  
1 cm ginger, finely sliced  
rind from 600 grams watermelon, white and green part only, finely sliced

### Watermelon Smash Syrup

600 grams watermelon, rind retained if desired  
3 cm ginger, roughly chopped  
½ grapefruit, juice only  
60 grams rice malt syrup  
6 sprigs mint, plus extra for garnish

### Cocktail

200 grams Watermelon Smash Syrup  
100 grams gin  
500 grams soda water  
ice, to serve



## METHOD

### Pickled Rind

1. Place water, sugar, vinegar and fennel seeds into mixing bowl and cook **3 min/100°C/speed 1**.

2. Place ginger and watermelon slices in a heatproof bowl. Pour pickling liquid over ginger and watermelon and allow to cool. Leave for 1-3 hours before straining. Store pickles in fridge and serve with cocktail. Pickles keep for around 5 days and can also be eaten with cold meats and tacos.

### Watermelon Smash Syrup

1. Make the syrup first by placing watermelon, ginger, grapefruit juice, rice malt syrup and mint into mixing bowl. Blitz **1 min/speed 10**.

2. Place two layers of kitchen paper into steamer basket and place over a jug or bowl. Gently pour liquid into steamer basket and allow it to slowly drip through. Discard pulp. The liquid in the jug or bowl is your syrup.

3. To make the cocktail, rinse mixing bowl and return 200 grams of syrup to it. Add gin and soda water. Mix **10 sec/speed 3**. Pour over ice into tall glasses and serve with Pickled Rind.

### Variations

- *Watermelon Smash Slushie* - Add 300 grams ice and blend **45 sec/speed 9** for a slushie version.
- *Watermelon Cooler* - Omit gin for a virgin version.
- *Morning Smoothie Smash* - Put ingredients for syrup, except rice malt syrup, into mixing bowl. Add 100 grams ice. Blend for **45 sec/speed 9** to make a smash smoothie.

### Tips

- Syrup keeps in the refrigerator for 1 week.
- Pickles keep for 5 days (eat them with cold meats and tacos too).