

Fruit Platter



Rainbow on a plate! Try this elegant and gorgeous platter and make it the star for your next dinner party.

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Ingredients

½ watermelon

1 mango

1 punnet strawberries, some halved

1 punnet blueberries

1 punnet raspberries

1 punnet blackberries

1 nectarine, cut into segments

1 peach, cut into segments

mint leaves for garnish

Method:

1. Place the watermelon half flat side down on a chopping board. Using a sharp knife, slice around the watermelon skin and rind down to the pink flesh. To make different shapes, cut the watermelon into half. With the first half, cut into 1-2cm slices and using a star shaped cookie cutter, stamp out the stars from the watermelon. With the second half of the watermelon, use a melon baller to make balls and with any remaining slices, cut into triangles.
2. Cut mango on both sides of the seed so you have 2 cheeks from each mango. Score the cheeks with a knife to make squares or criss cross making sure the knife doesn't go all the way down through the skin. Turn the cheeks out with your thumbs to make hedgehogs.
3. Arrange fruit on a large round board or platter, starting with the mango hedgehogs, peach and nectarine slices then watermelon.
4. Fill the gaps with the berries, and garnish with the mint leaves.