



BIANCA MAZUR'S WATERMELON AND ORANGE MARGARITA (TM6, TM5, TM31)

 10 min.  10 min *plus freezing time*  easy  4 portions

INGREDIENTS

600 g ripe seedless watermelon, rind removed, cut into pieces (3 cm)
70 g raw sugar
4 cm orange zest strip, no white pith
120 g tequila, plus extra 1 tbsp, to dip
3 limes ; 1 peeled, no white pith, pips removed and 2 thinly sliced, to serve

USEFUL ITEMS

shallow freezable container, plate, shallow bowl, 4 cocktail glasses, margarita glasses, cocktail skewers

THERMOMIX PARTS

measuring cup, spatula

KITCHEN EQUIPMENT

freezer

Preparation

1. The night before you want to serve these, place a shallow freezable container onto mixing bowl lid and weigh watermelon into it. Cover and place in the freezer for 6 hours or overnight, until completely frozen.
2. When you're ready to serve, place sugar and orange zest into mixing bowl, then mill **10 sec/speed 9**.
3. Place 1–2 tablespoons of the orange sugar on a plate. Pour the extra 1 tablespoon of tequila into a small, shallow bowl. Dip the rims of four cocktail glasses into the tequila, then dip rims in orange sugar to coat. Set glasses aside.
4. Add remaining 120 g tequila, flesh of a lime and the frozen watermelon pieces to the remaining orange sugar in mixing bowl, then blend **1 min/speed 8**, with aid of spatula. Pour mixture into prepared glasses. Thread slices of lime onto cocktail skewers, then rest a skewer carefully on the rim of each glass. Serve immediately.

TIP

- To keep the margarita frozen for longer on a hot day, chill the glasses first in the fridge for a few hours.