

## CHILLED MELON SOUP WITH LANGOUSTINES & BASIL

(Serves 12)

### Ingredients:

4 Ogen melons  
½ watermelon  
200ml orange juice  
Juice of 2 limes  
36 cooked langoustines  
50ml thinned crème fraîche  
Oil (30 portions)  
100ml sherry vinegar  
1 lemon, juice only  
200ml extra virgin olive oil  
100ml groundnut oil

### Method:

1. Peel and dice the melon. Place in a bowl with half of the shredded basil, lime juice and orange juice and put in the fridge overnight.
2. Purée all the ingredients and pass through a sieve. Return to the fridge to chill again.
3. Dress the langoustines in the rest of the shredded basil and place in the centre of the soup bowl.
4. Spoon the chilled soup around the edge and drizzle a little oil around the edge and a little crème fraîche.