

Summer Melons in Kaffir Lime & Passionfruit Syrup with Floating Islands

Wine Pairing: LV Epitome
Late Harvest Riesling
Serves: 4

Prep Time: 25 min
Cooking Time: 5 min

Instructions

- 1:**
To make syrup, bring sugar and water to the boil, stirring to dissolve the sugar. Add lime leaves and gently simmer for 5 minutes. Cool. Remove lime leaves. Add passionfruit juice.
- 2:**
Pour syrup over balled melons and set aside.
- 3:**
To make floating islands, whisk egg whites and salt in an electric mixer until firm. Add sugar one teaspoon at a time until thick and glossy.
- 4:**
Bring milk to a simmer on the stove, place scoops of meringue mix into milk, cook for 1 minute and turn and cook for another minute. Remove meringues and place on clean paper towel to drain.
- 5:**
Share melon balls in to bowls and top with meringues to serve.

Notes

Melon to Riesling ratio may vary from user to user...

Ingredients

1/2 honeydew melon
1/2 rockmelon
1/4 seedless watermelon
Use melon baller to ball all melons

Syrup

1.5 cups sugar
1.5 cups water
1/2 cup passionfruit pulp/juice
4 kaffir lime leaves
Chopped coarsely

Floating Islands

2 cups whole milk
4 large egg whites
Pinch of salt
1/4 cup castor sugar

