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Melons & strawberries à la Plancha (with syrup tart)

Servings : 4

Prep time : 5 minutes

Cook time : 8 minutes

INGREDIENTS

1 melon cut into wide slices
125 g of strawberries cut in half

For the syrup :

10 ml of water
60 g of powdered sugar
10 thin slices of fresh ginger
1 Tbsp. chopped lemongrass
1 Tbsp. lemon juice

INSTRUCTIONS

1. Bring the water with the sugar, ginger, lemongrass and lemon juice to the boil and boil for 5 minutes.
2. On the plancha over high heat, brown the melon slices for about 1 minute on each side.
3. Arrange them on the plates, divide the strawberries and pour the syrup over them.

TIPS

You can add some freshly ground pepper to the melon to enhance its taste.