



I Can Cook

Watermelon Cooler

Recipe by Neil Strawson
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You will need

500-600g Watermelon
Ice cubes (optional)
1/4 Lemon
Mint Leaves



Remember to ask
a grown-up for help

1

Before cooking, wash your hands and put an apron on. Weigh and measure the ingredients.

3

Using your hands, squeeze and mash the flesh of the melon into a pulp until there are no big bits left, squeeze the lemon into the mixing bowl of pulp. This might be a bit sticky so have a tea towel nearby to wipe your hands.

5

Now place three mint leaves in your hand and clap your free hand on top. Rub the leaves between your hands, to get the minty flavour out of the leaves. Then add them to your bowl of juice.

2

Ask a grown up to cut a slice of watermelon with a sharp knife. Take the slice of watermelon and scoop out the flesh with a dessert spoon and put into a mixing bowl.

4

Take a clean mixing bowl with a sieve over the top and pour the watermelon pulp into it. Let the liquid to drip through. To get more juice push down gently on the pulp in the sieve with a wooden spoon.

6

Finally, place a few ice cubes into drinking glasses and ask a grown up to help pour the watermelon cooler over the ice.