

**Author:** Andreas Miessmer  
**Preparation time:** 15 minutes  
**Cooking time:** 35 minutes



## Ingredients

300 g cantaloupe or charentais melon balls  
(ripe, but not too soft)  
15 g fresh ginger  
1 tsp. pink peppercorns  
1 pinch salt  
2 tbsp currant or quince jelly  
4 cl orange liqueur (Cointreau)

## Preparation

Cut the melons in half, remove seeds, and then divide into thin strips. Use a small knife to separate the slices from the rind; place the slices next to each other in a sous vide bag. Next, peel the ginger, cut into small pieces. Coarsely pound the pepper. Mix together with the salt and stir with the jelly and orange liqueur. Spoon the marinade over the melon slices and vacuum with 100%.

Cook sous vide in the **fusionchef** sous vide water bath at 62 °C for 25 to 35 minutes. Then cool in ice water, keep cold, and allow to infuse for 1 to 2 days before consumption.

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