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Preparation time: 12 minutes
Cooking time: 18 minutes



Ingredients

300 g cantaloupe or charentais melon balls
(ripe, but not too soft)
50 g Aperol
Zest from ½ untreated orange
1 tsp. brown sugar

Preparation

Cut the melons in half, remove seeds, and then use a melon baller to scoop out small balls. Use the remaining fruit flesh for another purpose, such as cold melon soup or a fruit sauce. Place the melon balls into a bowl, add the rest of the ingredients, and mix.

Place the balls next to each other in a boil-proof bag and vacuum with 100%. Cook in the **fusionchef** sous vide water bath at 62 °C for 18 minutes. Remove, cool in ice water, keep cool, and allow to infuse for at least one day before consumption.

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