

More than 1 hour

Makes about 2.5L

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Ingredients

- 1 large (about 2kg) watermelon
- 2 cups (500ml) PnP double-cream pomegranate and raspberry yoghurt
- $\frac{2}{3}$ cups (160ml) honey
- 2 punnets (100g each) raspberries

Method

1. Slice watermelon and discard the skin.
2. Cube and deseed pink flesh so you have a total of 1.5kg (about $\frac{3}{4}$ of a watermelon).
3. Blitz watermelon cubes in a jug blender or with a handheld blender to make juice.
4. Strain through a fine-mesh sieve, discarding fibrous residue.
5. Blitz reserved watermelon juice, yoghurt, honey and raspberries until smooth.
6. Pour into a 3.5L sealable container and freeze for 8 hours or overnight.
7. Blitz mixture a few hours before serving and freeze until firm (at least 3 hours).
8. Scoop for serving or blitz a third time just before serving for a soft-serve consistency.

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