



FIRE & FOOD / SIGNATURE PLATE

Smoked Watermelon Steak

with cashew-wasabi crème

SERVES

30 finger-food portions

SMOKE

2 h at 130 °C

SEAR

20 min on the plancha

INGREDIENTS

- 1 watermelon, red-fleshed
- 1 jar BBQ rub, e.g. Traeger Garlic & Lemon
- 1 bottle smoky BBQ sauce
- 400 g cashews, unsalted
- 150 ml olive oil
- 10 g wasabi paste
- sea salt
- 1 bunch fresh coriander
- black pepper, freshly cracked

METHOD

- 01 SOAK**
Cover the cashews with water and leave them at room temperature for at least 1½ hours.
- 02 PREP**
Peel the melon but leave the white rind on. Cut finger-thick slices of 2 cm, so the pale edge frames every piece.
- 03 RUB**
Season the slices generously and massage the rub into the flesh.
- 04 SMOKE**
Smoke for 2 hours at 130 °C.
- 05 SEAR**
Finish for 20 minutes on a hot plancha, brushing with BBQ sauce and turning constantly, until the roast aromas build.
- 06 CRÈME**
Blend the cashews with wasabi, sea salt, olive oil and just enough water to run smooth — velvet, not grit.
- 07 PLATE**
A quenelle of crème in the centre. Carve the steak like a fine cut of beef, fan the slices on top, finish with coriander and cracked pepper.

CHEF'S NOTE

Leave the white rind on. It is the backbone of every slice and keeps the melon from collapsing on the fire.



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Georg Bauch · MR. BELLY

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