

# Watermelon Poke Bowl

Red Rice, Broad Beans, Marinated Tofu, Pickled Radish, Crisp Shallots, Creamy Tahini Sauce

Allergens — Sesame, Chilli, Onions, Ginger, Soy, Citrus

## Ingredients (4 servings)

½ watermelon	2 tablespoons white sesame seeds toasted
large dices 200 g tofu	1 teaspoon red chilli flakes
large dices	1 medium cucumber
6 tablespoons soy sauce	red rice, cooked, for serving
2 teaspoons rice vinegar	pickled red and white radish for serving
1 tablespoon sesame oil	crisp shallots for serving
1 lime, juiced	fresh cilantro for serving
1 tablespoon agave nectar	peanut, crushed for serving
2 scallions minced	black sesame seed for garnish, optional
2 tablespoons fresh ginger minced	

## Preparation

1. Using a sharp knife, cut around the watermelon slices to remove the rind, then dice into 1" / 2 cm cubes.
2. Transfer to a medium bowl.
3. Cut the tofu into 1" / 2 cm cubes, dust with rice flour and fry crisp and golden in hot oil. Rest on kitchen paper.
4. In a small bowl, combine the soy sauce, rice vinegar, sesame oil, lime juice, agave, scallions, ginger, white sesame seeds, and chilli flakes. Mix well.
5. Pour half the marinade over the watermelon cubes and the other half over the tofu cubes and stir.
5. Let marinate in the fridge for 1 hour.
6. Cut cucumber lengthwise into halves, deseed and cut into half-moons.
7. In a small bowl, combine the mayo and Sriracha.
8. To assemble the poke bowls, start with rice as a base and top with watermelon, tofu, cucumber, radish and Tahini dressing.
9. Use the excess marinade as a dressing to drizzle over the bowl.
10. Garnish with black sesame seeds, crushed peanuts and picked cilantro leaves

## Tahini Dressing

### Ingredients

4 medium-to-large cloves garlic, pressed or minced	1/2 teaspoon fine sea salt
1/4 cup lemon juice	Pinch of ground cumin
1/2 cup tahini	6 tablespoon ice water, more as needed

## Instructions

1. In a medium bowl, combine the garlic and lemon juice. Let the mixture rest for 10 minutes, to give the garlic time to infuse the lemon juice with flavour.
2. Pour the mixture through a fine-mesh sieve into another medium bowl. Press the garlic solids with a spatula to extract as much liquid as possible. Discard the garlic.
3. Add the tahini, salt and cumin to the bowl. Whisk until the mixture is thoroughly blended.
4. Add water 2 tablespoons at a time, whisking after each addition until smooth.
5. Season to taste.