



Culinary Creations
by Connie

Personal Chef & Event Planning Services

Passion ~ Love ~ Food

WATERMELON AND GOAT CHEESE APPETIZER

1		Mini Seedless Watermelon (large will work as well)
6	OZ.	Goat Cheese
2	OZ.	Cream Cheese
3-4	T	Milk (or plant milk of choice)
1	Small	English/Persian Cucumber
1		Limes

Wash watermelon well. Cut thin slice off one side of the melon to give you a flat surface. Place on flat side and cut 1" wide pieces of melon. Lay flat, using a round or square, 1" – 1 ½" cookie cutter (your choice) cut pieces of melon.

Wash cucumber and slice into ¼" slices and quarter each slice

Whip soften goat cheese, cream cheese and milk together until creamy. Place the mixture in piping bag with a star tip. Pipe onto each cucumber round/square. Garnish with a cucumber quarter.

Squeeze fresh lime over the top of appetizer.

Great to accompany your next charcuterie board.

