

Dolphin Tray



Material

one small watermelon

Equipment

sharp-pointed knife

carving knife

melon scoop

Instructions

1. Use an elongated watermelon.
2. Draw a dolphin on the rind of the watermelon as in the picture.
3. Cut along the lines carefully with the knife and then gently cut away the rind.
4. With a melon scoop, make the flesh into watermelon balls and set aside in the dish. Remove any remaining flesh so the interior is clean and white.
5. Cut triangles through the rind to represent the eyes, and in the edges, cut notches to represent eyelashes.
6. Cut a crescent for the mouth, and then notch the upper border of the rind all around except at the tail.
7. Arrange the watermelon and cantaloupe balls attractively in the dolphin.



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Source: The Complete Step-by-Step Vegetable & Fruit Carving Book; Sangdad Publishing Co. © 1999; available for sale online at Temple of Thai
See our site for details here:
http://www.templeofthai.com/fruit_carving