**Summer fruit salad**

**Equipment**

- Sharp knives
- Large bowl
- Chopping board
- Melon baller

**Ingredients**

- 500 grams strawberries
- ½ whole watermelon
- 4 ripe peaches
- 2 teaspoons sugar

**Method**

1. Hull the strawberries (remove the green tops) and slice them in half.
2. Use a melon baller to make balls of watermelon.
3. Peel the peaches by scoring the skin with a knife and then dropping the fruit in boiling water for a minute. Plunge into cold water and then you should be able to lift away the skin. Slice the peach.
4. Combine the strawberries, watermelon and peach slices, along with the sugar, into a shallow bowl. Stir to mix, cover with plastic wrap and refrigerate for half an hour before serving. During this time, the sugar and fruit juice will blend to a delicious syrup.