

Seriously Cool Granita Recipes: A Refreshing Treat for Summer

Granita is a refreshing Italian dessert made from frozen sweetened water or fruit juice. It is similar to sorbet, but has a coarser texture due to the way it is frozen. Granita is typically served in a glass or bowl, and can be topped with fresh fruit, whipped cream, or shaved ice.

- They're easy to make. Granita is one of the simplest desserts you can make. All you need is a few ingredients and a freezer.
- They're refreshing. Granita is the perfect way to cool down on a hot summer day. It's light and icy, and the sweetness of the fruit helps to quench your thirst.
- They're customizable. You can make granita with any type of fruit or juice you like. This makes it a great way to use up leftover fruit or to create a unique dessert that your guests will love.
- **Lemon Granita**
 - Ingredients:
 - 1 cup sugar
 - 4 cups water
 - 1 cup lemon juice
 - Instructions:

1. In a medium saucepan, combine the sugar and water. Bring to a boil over medium heat, stirring constantly until the sugar is dissolved.
2. Remove from heat and stir in the lemon juice. Let cool slightly.
3. Pour the mixture into a 9x13 inch baking dish and freeze for at least 4 hours, or until solid.
4. To serve, scrape the granita with a fork and serve in glasses or bowls.

▪ **Strawberry Granita**



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★★★★☆ 4.3 out of 5

Language	: English
File size	: 20807 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 95 pages
Lending	: Enabled
Screen Reader	: Supported



- **Ingredients:**
 - 2 cups strawberries, hulled and halved
 - 1 cup sugar

- 4 cups water
- Instructions:
 1. In a blender, combine the strawberries, sugar, and water. Blend until smooth.
 2. Pour the mixture into a 9x13 inch baking dish and freeze for at least 4 hours, or until solid.
 3. To serve, scrape the granita with a fork and serve in glasses or bowls.
- **Watermelon-Basil Granita**
 - Ingredients:
 - 4 cups watermelon, cubed
 - 1 cup sugar
 - 4 cups water
 - 1/4 cup basil leaves
 - Instructions:
 1. In a blender, combine the watermelon, sugar, water, and basil leaves. Blend until smooth.
 2. Pour the mixture into a 9x13 inch baking dish and freeze for at least 4 hours, or until solid.
 3. To serve, scrape the granita with a fork and serve in glasses or bowls.

▪ **Mango-Coconut Granita**

▪ Ingredients:

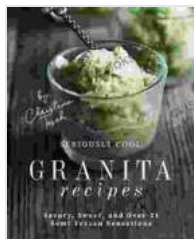
- 2 cups mango, peeled and cubed
- 1 cup coconut milk
- 1/2 cup sugar
- 4 cups water

▪ Instructions:

1. In a blender, combine the mango, coconut milk, sugar, and water. Blend until smooth.
2. Pour the mixture into a 9x13 inch baking dish and freeze for at least 4 hours, or until solid.
3. To serve, scrape the granita with a fork and serve in glasses or bowls.

- Use ripe fruit. Ripe fruit will give your granita the best flavor.
- Add sugar to taste. The amount of sugar you add will depend on the sweetness of the fruit you're using.
- Freeze for at least 4 hours. Granita needs to be frozen for at least 4 hours in Free Download to set properly.
- Scrape the granita with a fork before serving. Scraping the granita with a fork will help to create a light and fluffy texture.
- Serve immediately. Granita is best served immediately after it is made.

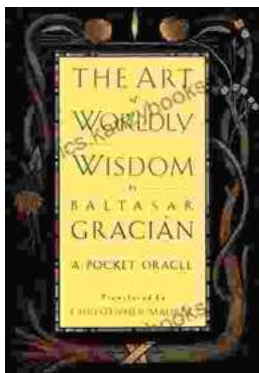
Granita is a delicious and refreshing treat that is perfect for summer. With so many different flavors and variations to choose from, there's sure to be a granita that everyone will love. So next time you're looking for a cool and refreshing treat, give granita a try.



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