

FLAVOUR MASTER



Watermelon, peach and strawberry granita

(Serves 6)

Ingredients:

1kg seedless watermelon, skin removed, chopped

2 punnets strawberries, hulled, sliced

425g can peach slices in natural juice

2 tablespoons caster sugar

Method:

Place watermelon, strawberries, peach slices and peach juice into a food processor (in batches if necessary).

Process until smooth. Add sugar to taste.

Pour fruit mixture through a sieve into a shallow 8-cup capacity plastic container. Cover. Freeze for 4 to 5 hours or until partially set.

Use a fork to flake granita to break up. Cover. Freeze for a further 4 hours or until completely frozen. Use a fork to flake granita again and break up ice crystals. Return to freezer until ready to serve.

Spoon granita into chilled serving glasses. Serve immediately.

Variation: If you prefer, you could replace the strawberries with raspberries (fresh or frozen) and the peaches with canned mango slices.

Hint: Chill your serving glasses in the freezer before serving as this will help to stop granita from melting quickly on a hot day.

Make it happen.

Dion Mychalyn

Club Champion

PUSH_Founder