

## WATERMELON GRANITA

*Make a simple syrup*

1 cup water

1/2 cup granulated sugar

Heat until sugar is completely dissolved; cool to room temperature.



*Make the fruit juice*

Watermelon pieces

1 T lemon juice

pinch of salt

Juice the watermelon (easier if using seedless fruit, but we prefer to buy the regular kind). Measure the amount, you will need a minimum of 3 cups.

For three cups of juice, add the full amount of simple syrup made, the lemon juice and salt. Mix well.

*Make the granita:*

Pour the mixture in a glass baking dish, 9 13 inches, or 8 8 inches.

Depending on how thick the layer is, the longer it will take to freeze. Place it in the freezer, and every half an hour (or 45 minutes, depending on the size and shape of your dish), scrape it with a fork to destroy the ice crystals forming on the edges, then place it back in the freezer. Do this several times, maybe 4 or 5 times, until the mixture is completely frozen. It will take from 3 to 6 hours.

To serve, scrape the frozen granita with the tines of a fork into a serving bowl. Decorate with mint leaves, and enjoy!