

# Orange and Violet Granita Recipe

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Prep. time : 5 minutes

Cook time : 0 minutes

Ready in 5 minutes plus freezing

Level : Basic

## Ingredients:

- Water 500g (2 cups)
- Sugar 160g (5.6oz)
- Orange juice 250g (1 cup)
- Zest of 2 oranges
- Violet essence – a few drops

## Directions

1. To make a dish out of half an orange cut the orange in half, and remove the pulp using grapefruit knife.
2. Put water, sugar, orange juice, orange zest, and 1-2 drops of violet essence into a blender.
3. Blend all the ingredients thoroughly.
4. Pour the mixture into a bowl, and put it in the freezer.
5. Check granita after a couple of hours, and break the ice crystals with a fork.
6. Serve granita in orange dish, and decorate with some fresh violets.