

# Lemon and Mint Granita Recipe

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Prep. time : 5 minutes

Cook time : 0 minutes

Ready in 5 minutes plus freezing

Level : Basic

## Ingredients:

- Lemon juice 75g (2.6oz)
- Water 250g (8.8oz)
- Sugar 125g (4.4oz)
- Lemon zest 4g (2Tbsp or zest out of two lemons)
- Mint extract 2 drops
- Turmeric powder 1/4Tsp
- Mint leaves to taste

## Directions

1. Put all the ingredients except mint leaves into a blender and blend well.
2. Pour the liquid into a bowl, and leave it in the freezer for a couple of hours.
3. Scrape the ice crystals and put the mixture back in the freezer. Repeat the process until all the liquid sets.
4. Serve granita in glasses, and decorate it with some fresh mint leaves.