



# Mandarin Granita

## INGREDIENTS

- 715 ml mandarin Juice
- 62g caster sugar
- 200 ml water
- 35 ml fresh lemon Juice
- 2g salt



Serves: 1 Ltr



Prep Time: 10 min



Cooking Time: 0 min

## METHOD

1. Juice mandarins.
2. In a blender or food processor, blend mandarin juice, sugar, water, salt, and lemon juice until well combined.
3. Pour mixture through a fine strainer into a 23x33cm metal baking pan and place in the freezer.
4. Every hour, run a fork through the puree, scraping up the frozen bits from the edges and stirring to incorporate them with the still liquid mixture.
5. After about 4 or 5 hours, the granita should be fully frozen in flakes. Cover and store for up to 3 days.



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