

Creative Gourmet

Watermelon Granita with Mint



Serves
4-6



Prep Time
10 min



Cook Time
0 min

Ingredients

- 1 cup water
- 1/2 cup maple sugar
- 1/2 teaspoon vanilla extract
- 4 cup Creative Gourmet Frozen Watermelon Chunks
- Zest of 1 lemon
- Juice of 1 lemon
- mint leaves to decorate



Products Used In This Recipe

Method

1. Place water, maple sugar, and vanilla extract in a small saucepan over medium heat and whisk until sugar has completely dissolved. Remove from heat.
2. Place Creative Gourmet Frozen Watermelon Chunks in a blender and blend until smooth. Then add the slightly cooled sugar mixture along with lemon zest, lemon juice, and mint leaves. Blend once more until smooth.
3. Pour mixture into a 13 x 9 dish, then into the freezer for 3+ hours or until set in the middle.
4. Use a fork to scrape and shave into icy chunks.

Serve immediately.