FRESH & COOL

Strawberry and Watermelon Granita with Lime

PREP
15 min

SERVES
6

Vegan | Vegetarian

A fork-scraped ice of strawberry, watermelon and lime. Icy, bright and vegan.

Ingredients

- 500 g seedless watermelon, cubed
- 250 g strawberries, hulled
- Juice of 2 limes
- 3 tbsp sugar or maple syrup
- Mint leaves, to serve

Method

1. Blend the watermelon, strawberries, lime juice and sugar until completely smooth. Taste and add more sugar if needed.
2. Pour into a shallow freezer-proof container so the liquid is about 2 cm deep.
3. Freeze for 1 hour, then scrape the frozen edges into the middle with a fork.
4. Repeat every 45 minutes for about 3 hours, until you have fluffy ice crystals.
5. Scrape into chilled glasses and serve with mint.

Cook's tip

Scrape with a fork, not a spoon. A fork gives you the light, snowy crystals that make a granita.