

Strawberry Granita

As many strawberries as you need to use
Lemon juice
Sugar

Granita is the easiest version of sorbet that you'll ever find. At its most basic, you freeze some juice, and scratch the heck out of it with a fork. You can make it fancier by making your puree or juice or adding herbs or citrus. But at its core, it's a simple, easy, refreshing dessert that it's an essential for hot summer days.

Blend the strawberries to a smooth, juicy, puree. Taste it. Add lemon juice if you want, and a little sugar if you want it sweeter. For 3 cups of strawberries, I used the juice of half a lemon and a tablespoon of sugar. This is where you could add other mix-ins, like herbs and such. Alcohol can also be a tasty addition but add very small amounts or else it won't freeze.



Pour the mix into a large container (you want a lot of surface area so that it freezes quickly and is easy to scratch. Let it freeze solid.

Now, take a fork and go to town! Bonus points if there is a small child that can do this for you. Your goal is to scrape up small particles of ice that resemble shaved ice (in fact, this is the original shaved ice).

Serve immediately, in pretty little glass bowls if you have them, preferably with a glass of bubbly wine alongside.

Side note, granita doesn't have to be sweet. If you like gazpacho (which I happen to adore) you can make a savory granita out of that and it is literally the most refreshing thing in the universe. It's also delicious on top of raw oysters.