

NOT JUST FOR HALF-TIME
THEY'RE FOR
ANYTIME

Squeeze more out of life.

Citrus Granita

Serves 4 *by Kim McCosker*



Ingredients

6 oranges

1½ lemons

¾ cup sugar

Fresh mint for garnish

Method

Peel the rind from the fruit then squeeze out the juice.

In a heavy based saucepan boil the sugar and 450ml water, stirring until the sugar dissolves. Continue to boil for a further 10 minutes or until syrupy. Remove from heat, stir in the rind, cover and leave to cool.

Mix in juice then pour into a freezer-proof container.

Freeze, uncovered for 4 hours. Remove and break up with a fork. Freeze again for a further 4 hours, or until hard. Remove from the freezer and leave until slightly softened.

Beat with a fork, then spoon into glasses or oranges and decorate with a twig of mint to serve.



oranges.com.au