



Strawberry Granita



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Introduction

Strawberry granita is a delightful frozen treat that captures the essence of summer with its vibrant flavors and refreshing icy texture. This Italian dessert is easy to prepare and makes for the perfect palate cleanser or a sweet way to cool down on a hot day. With just a few simple ingredients, you can create a delicious granita that is sure to impress friends and family.

Detailed Ingredients with measures

Fresh strawberries – 2 cups, hulled and chopped

Sugar – 1/2 cup

Water – 1 cup

Fresh lemon juice – 2 tablespoons

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 4 hours (including freezing time)

Yield: About 4 servings



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Detailed Directions and Instructions

Prepare the Strawberries

Start by washing the strawberries thoroughly under running water. Remove the green stems and any damaged parts, then slice the strawberries into halves or quarters for easier blending.

Blend the Strawberries

In a blender, combine the prepared strawberries with sugar and lemon juice. Blend the mixture until it becomes a smooth puree. Make sure the sugar is fully dissolved.

Strain the Mixture

Pour the strawberry puree through a fine mesh strainer into a bowl. This step helps to eliminate any seeds or pulp, resulting in a smoother granita.

Transfer to a Container

Pour the strained strawberry mixture into a shallow baking dish. This will help it freeze evenly.

Freeze the Mixture

Place the baking dish in the freezer. After about 30 minutes, check the mixture. As it starts to freeze, stir it with a fork to break up any ice crystals that have formed.

Scrape and Fluff

Continue to check the granita every 30 minutes, using a fork to scrape

and fluff the mixture. Repeat this process until the granita is completely frozen and has a fluffy texture, which will take about 2 to 3 hours.

See also [Zalewajka](#)

Serve the Granita

Once ready, use a fork to scrape the granita into a light, fluffy texture before serving. Spoon it into serving cups or bowls.

Notes

Choosing Strawberries

Use ripe and sweet strawberries for the best flavor in your granita. It's preferable to avoid any that are overripe or mushy.

Sugar Adjustment

The amount of sugar can be adjusted based on your taste preference and the sweetness of the strawberries.

Storage

Granita can be stored in the freezer for up to a week. Before serving again, scrape it with a fork to return its fluffy texture.

Serving Suggestions

Granita can be served on its own or topped with fresh fruit, mint, or a splash of sparkling water for added flavor.



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Cook techniques

Freezing

Freezing is a crucial step in making granita. It involves spreading the mixture into a wide dish, allowing it to freeze evenly and achieve a fluffy texture.

Scraping

Once the granita starts to freeze, you need to scrape the surface periodically with a fork. This breaks up the ice crystals and creates the characteristic granular texture of granita.

Blending

If the mixture becomes too icy, blending or stirring it can help achieve a smoother consistency before refreezing.

Flavoring

Adding fresh ingredients or natural flavorings, such as fruits or herbs, enhances the taste of the granita. Experimenting with different flavors can elevate the final product.

FAQ

What is granita?

Granita is a semi-frozen dessert made from sugar, water, and various flavorings. It has a granular texture and is often enjoyed as a refreshing treat.

How long does it take to make granita?

The total time can vary, but freezing time typically takes about 4 to 6 hours. Active preparation is relatively quick.

See also [Air Fryer Pizza Rolls](#)

Can I use other fruits for granita?

Yes, granita can be made with a variety of fruits such as mango, lemon, or raspberry.

How do I store leftover granita?

Leftover granita should be stored in an airtight container in the freezer to keep it fresh.

Can granita be made in advance?

Absolutely! Granita can be made a day or two in advance, making it a convenient dessert option.



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Conclusion

The strawberry granita is a delightful and refreshing dessert that captures the essence of summer in every bite. Its vibrant flavor and granulated texture make it a perfect treat for warm days or as a palate cleanser between courses. This simple yet elegant dessert can be enjoyed on its own or paired with various accompaniments to enhance the experience.

More recipes suggestions and combination

Watermelon Granita

Experience a refreshing twist with watermelon granita, perfect for hot summer days.

Lemon Basil Sorbet

Combine tangy lemon with fragrant basil for a unique frozen dessert.

Mango Coconut Granita

Enjoy a tropical vibe with this sweet and creamy mango coconut combination.

Pineapple Mint Granita

The pairing of sweet pineapple and cool mint creates a refreshing treat ideal for gatherings.

Berry Citrus Medley

Mix various berries with a hint of citrus for a colorful, fruity granita

option.



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