

Watermelon Raspberry Granita

candied lime peel + mint

Yield: 6-8 servings

Ingredients

2 cups sugar

2 cups water

10 mint leaves

1 small watermelon, peeled and cubed (2 lbs)

2 cups raspberries (11 oz)

½ tablespoon lime juice

¼ teaspoon lime zest

1/8 teaspoon salt

2 limes, peeled and cut into strips (see Kayla's notes)

1 tablespoon sugar

Directions

Mint simple syrup:

In a small saucepan, combine the sugar, water, and mint leaves, and bring to a boil. Reduce to a simmer and cook for about 3 minutes until the sugar is dissolved. Set the mint simple syrup aside to cool.

Granita mixture:

In a blender (or food processor), combine the watermelon, raspberries, lime juice, lime zest, and salt. Add in a ¼ cup of the mint simple syrup and blend until smooth (save the rest of the syrup for the candied lime peel). Pour the mixture into a 9x13 glass or stainless steel baking dish. Freeze for 2 hours. Scrape the granita with a fork. Freeze again until completely icy, scraping every hour (this process should take about 5 hours total).

Candied lime peel:

Meanwhile, bring a small saucepan of water to a boil. Add the lime peel and boil for 1 minute. Using a slotted spoon, remove the peel to an ice bath (see Fresh Corn Salad for ice bath instructions). While the peel cools, bring the rest of the mint simple syrup back to a boil. Drain the peel and add it to the simple syrup. Simmer it for about 8-10 minutes. Transfer the peel to a wire rack to dry. Toss it with a tablespoon of sugar to finish.

To serve:

Scrape the granita into bowls and garnish with a few strips of candied lime peel.

Kayla's Notes

To make the strips of lime peel, first cut off both ends of the lime. Lay one of the flat ends down, and start cutting the peel from top to bottom, working your way around the lime. Once the peel is removed from the lime, thinly slice it so that you end up with strips of peel.

If you want a smoother granita, strain the fruit mixture after everything is blended. This will create an even consistency. I usually skip this step and just go straight from the blender to the baking dish. It just depends on what you prefer.

The freezing process will vary depending on how much fruit mixture you have and what size baking dish you use. If you cut this recipe in half, you will want to use a smaller dish or cut down the freezing time. Likewise, doubling the recipe will call for a larger dish or longer freezing time. Either way, continuously check on the granita and scrape it as needed.