



## Recipes for Granitas

## **Pear/Peach/Apricot/Melon Granita**

### **Ingredients**

500 grams Any of the above fruits  
500 grams water  
18 - 22% sugar

### **Directions**

Pour the sugar into the water and stir until it has dissolved, then add the sieved or blended fruit and pour it into the container.

## **Orange/Tangerine Granita**

### **Ingredients**

600 grams Orange or Tangerine juice  
400 grams water  
18 - 22% sugar

### **Directions**

Mix the water, sugar and fruit juice together and pour it in to the container of the machine. When serving the granita, try adding a few drops of whisky, champagne or sparkling wine to the glass.

## **Lemon Granita**

### **Ingredients**

250 grams Lemon juice  
750 grams water  
18 - 22% sugar

### **Directions**

Mix the water, sugar and lemon juice together and pour it into the container.

## **Strawberry Granita**

### **Ingredients**

300 grams Strawberries  
700 grams water  
18 - 22% sugar  
Juice of 1 orange  
1/2 lemon

### **Directions**

Mix the water, sugar and strawberry juice together, then add the orange and lemon juice and pour the mixture into the container.

N.B.:Milk may be used instead of water, in which case do not add the orange and lemon juice.

## **Banana Granita**

### **Ingredients**

4 bananas  
700 grams water  
18 - 22% sugar

### **Directions**

Mix the milk, mashed bananas and sugar together and pour the mixture into the container.

## **Hazelnut Granita**

### **Ingredients**

100 grams Hazelnut paste  
2 egg yolks  
18 - 22% sugar

### **Directions**

Break up the egg yolks in a separate bowl and then blend them into the hazelnut paste. Dilute with milk then add the sugar and stir until it is dissolved. Cook these ingredients, stirring with a wooden spoon and remove them from the heat before they come to a boil. Leave to cool and then freeze.

## **Granita al Caffè**

### **Ingredients**

1 litre Liquid coffee (prepared in a coffee percolator)  
18 - 22% sugar

### **Directions**

Mix the coffee and sugar together, leave to cool then pour into the container of the machine. Top with whipped cream.