

# Granita di cocomero e fragola

Watermelon granita with Strawberries

## Ingredients

1 ½ lbs Watermelon seeded pulp, cut into cubes plus enough for melon balls to decorate

1 cup frozen Strawberries in syrup

¼ cup Lemon juice

1 ¾ cup lemonade

Place all ingredients into a blender and pulse until mixture is smooth. Place in a flat baking pan, cover with foil and freeze for 2 hours. Remove from freezer and scrape with a fork every hour, until ready to serve. The mixture should resemble slush.

## Note

Should you forget to stir the granita every hour, or do not have the opportunity to do so, a few minutes before serving, remove it from the freezer, break the ice mixture into manageable chunks and place it in a blender with a dash of water; mix for a few seconds, then serve in glasses decorated with fresh mint

