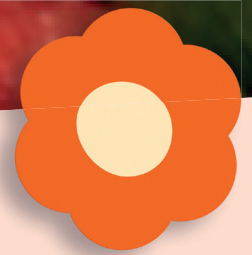




Little chef
recipe



Watermelon granita

Ingredients (for 2 glasses)

- 450 grams of watermelon
- 1 lime
- 3 sprigs of mint
- 1 squeeze of honey

Needed supplies

- Blender or hand blender
- Freezer-safe bowl or container
- Glasses

Instructions

- ♥ Remove the rind from the watermelon and cut it into large pieces.
- ♥ Loosen the flesh of the lime and add it to the blender along with the watermelon. Blend until you get a smooth, clear juice.
- ♥ Pour the watermelon juice into a shallow, freezer-safe dish or container.
- ♥ Add some honey and a sprig of mint, then stir to combine.
- ♥ Place the container in the freezer.
- ♥ After about 45 minutes, stir the mixture with a fork. Repeat this
- ♥ step every 45 minutes. After about 3 hours, the watermelon granita is ready. It should be frozen but still mixable.
- ♥ Use a fork to break up the ice crystals.
- ♥ Divide the watermelon granita between two glasses.
- ♥ Add a sprig of mint to each glass and garnish with a slice of lime.