



Gather the ingredients.

1 c sugar

1 c water

1 c fresh pressed lemon juice

1/4 c lemon zest

pinch of sea salt



# Granita

## Prepare the lemon syrup.

- bring the sugar and water to boil over high heat
- stir in the lemon zest, cool
- squeeze the lemons
- strain seeds out of the juice
- combine juice and syrup
- pour into a rectangular container with a pinch of salt so the liquid is not more than an inch deep
- place in the freezer uncovered

## Serve the granita.

- remove the container of lemon ice from the freezer
- rest at room temperature 10 minutes to soften slightly
- scrape starting at the top and edges, continuing to scrape and stir as it softens, creating a mix of lemon ice crystals and ice slurry
- put the container back in the freezer to re chill before serving in cups made from the skins, top with mint