

## Blackberry Mint Granita

Granita uses less sugar than sorbet. It also does not require an ice cream maker and is stirred infrequently during the freezing process. As a result the texture is more grainy than a sorbet but it should still be more refined than a snow cone / shaved ice.

	½ quart (1 pint)	1 quart (2 pints)
Fresh Blackberries <u>Or</u> Blackberry juice	1# 8 oz  5 ½ - 6 oz	3#  11 - 12 oz
Granulated Sugar	8 oz	1#
Water	8 oz	1#
Fresh Mint Leaves <u>Or</u> Peppermint Extract or clear crème de menthe	6 - 10 leaves  ½ tsp	12 - 20 leaves  1 tsp

1. If using fresh blackberries, puree the blackberries in a food processor and strain out the seeds and pulp.
2. Combine the granulated sugar, water, and fresh mint leaves in a pot and bring to a boil. Continue to boil the simple syrup solution until it reaches between 220 - 223 degrees F. Allow to cool to touch.
3. Combine 5 ½ - 6 oz of the prepared simple syrup with the blackberry puree/juice and stir well. If using a baume scale, measure the granita base to 10 - 12 degrees baume. Using less sugar (lower degrees baume) results in a grainier/icier granita.
4. To boost the mint flavor of the granita, add in bits of shredded mint leaves to the granita base and stir well. For an even stronger mint flavor add in peppermint extract or crème de menthe.
5. Pour the granita base into a shallow baking dish (glass cookware works well), wrap tightly with plastic wrap (to prevent spills), and place in the freezer.
6. Freeze the granita base for 4-6 hours, stirring the mixture every 45-60 minutes with a fork. While stirring be sure to distribute the ice crystals evenly throughout the mixture to ensure an even consistent texture.
7. After the final mixing, place the mixture in a separate container with a lid. The granita is ready to serve immediately or freeze overnight for a firmer product.