

Basil & Ginger Granita

Recipe: Melissa Schenker/Foodie for Two

Serves two foodies, makes about 1 ½ cups granita

Cooking time: 35 minutes, Total cooking time (with freezing): about 6 hours

Ingredients:

1¼ cups water

½ cup sugar

12 to 15 large basil leaves, torn – plus 1 teaspoon finely chopped

½ teaspoon freshly grated ginger root - plus 1/8 to ¼ teaspoon

Garnish:

Fresh basil leaves

6 pieces of thinly sliced candied ginger (optional)



Directions:

Add water and sugar to a medium sauce pan over medium heat. Stir to dissolve sugar. When sugar is dissolved, reduce the heat to lowest setting and add the torn basil leaves and grated ginger. Lightly mash the basil leaves with the back of a spoon to release the oils. Let steep for 15 minutes, stirring once or twice. Turn heat off and let mixture cool for 15 minutes.

Into an 8" x 8" glass dish, pour the mixture through a fine mesh sieve (lightly press on the leaves with the back of a spoon to remove all the liquid and discard leaves) and add 1/8 to ¼ teaspoon grated ginger root. Stir and cover the dish with plastic wrap and place in freezer.

Let mixture freeze for about 5 hours total. Every hour, stir with a fork until crystals start to form. Once the mixture starts to firm up (its gets slushy after about 3 hours), scrape with the tines of a fork every 30 to 45 minutes until the mixture is light and fluffy and no liquid remains. After the final scraping, add 1 teaspoon chopped basil and stir well to combine. Put the granita back in the freezer and let set for 30 minutes.

To serve, place about ¾ cup of granita into a martini glass or decorative serving glass and garnish with fresh basil leaves and chopped crystalized ginger (optional). Serve immediately. Cover and freeze any extra; will keep for 3 or 4 days well-sealed.

- A note about adding the additional grated ginger to the granita mixture before freezing: If you really enjoy the taste of fresh ginger like me, add ¼ teaspoon and if you prefer a milder taste just add 1/8 teaspoon

Eat well and share the love!

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