TATUA
Specialised Dairy

Strawberries & Cream Granita - Low Carb

Ingredients

1/4 cup powdered sweetener of your choice (or white sugar if not low carb)
1 cup boiling water
2 cups (250g punnet) fresh strawberries, hulled and sliced
2 Tbsp lemon juice
Tatua Unsweetened Dairy Whip

Method

1. Put the sweetener or sugar in a medium heatproof bowl, pour over boiling water and stir until sweetener dissolves. Put into fridge to cool slightly.
2. Add strawberries, lemon juice and sweetener/water mix to a blender or food processor, and blend until smooth, about 1 minute. You may need to pulse several times to get the mixture moving.
3. Pour puree into a large freezer safe baking dish, ensuring the puree is only about 1-2cm deep in the dish.
4. Place dish in the freezer until mixture begins to freeze around the edges, approx. 30-40 minutes. The mixture will still be slushy in the centre.
5. Using a fork, lightly stir the mixture from the edge of the dish into the centre, and mix thoroughly.
6. Return to freezer and chill for another hour. Remove from freezer, and scrape and mix with a fork as before, so the mixture becomes coarse crystals and starts to resemble crushed ice.
7. Repeat the freezing and scraping with the fork two to three more times, every hour or so, until the granita is dry and fluffy and ice crystals are separate.
8. Serve in glasses with a big swirl of Tatua Unsweetened Dairy Whip and a sprig of mint for a refreshing, delicious and light low carb dessert.

Please consider the environment before printing this recipe

Serves 4

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