

# Lemon Granita

## *Granita di Limone*

MAKES 6 SERVINGS

*The ultimate summer refresher—serve as is with a lemon slice and a sprig of mint, or stir it into summer cocktails. Lemon granita is also good affogato, meaning “drowned,” with a spoonful of grappa or limoncello, the delicious lemon liqueur from Capri.*

**1 cup water**

**$\frac{2}{3}$  cup sugar**

**$2\frac{1}{2}$  cups ice cubes**

**1 teaspoon grated lemon zest**

**$\frac{1}{2}$  cup freshly squeezed lemon juice**

**1** In a small saucepan, combine the water and sugar. Bring to a simmer over medium heat and cook, stirring occasionally, until the sugar is dissolved, about 3 minutes. Let cool slightly. Place the ice cubes in a large bowl and pour the syrup over the ice cubes. Stir until the ice is melted. Refrigerate until chilled, about 1 hour.

**2** Chill a  $13 \times 9 \times 2$ -inch metal pan in the freezer. In a medium bowl, combine the sugar syrup, lemon zest, and lemon juice. Remove the pan from the freezer, then pour the mixture into it. Freeze 30 minutes or until a 1-inch border of ice crystals forms around the edges.

**3** Stir the ice crystals into the center of the mixture. Return the pan to the freezer and continue freezing, stirring every 30 minutes, until all of the liquid is frozen, about 2 to  $2\frac{1}{2}$  hours. Serve immediately, or scrape the mixture into a plastic container, cover, and store in the freezer up to 24 hours.

**4** Remove from the freezer to soften about 15 minutes before serving, if necessary.

## *Tips on Making Granitas*

- Have everything very cold before making the granita. Make the syrup in advance, and chill it well, either in the refrigerator or by placing the syrup bowl over a bowl of ice water. (You can make and store the syrup in the refrigerator up to two weeks.)
- Place the pan and spoon you will use to stir the ice in the freezer before beginning.
- If making the granita in a food processor or mixer, chill the blade or beaters.
- If the granita turns solid from sitting in the freezer too long, simply allow it to soften slightly at room temperature. Break it into small chunks and beat it in an electric mixer until smooth. This can be messy at first, as the chunks tend to fly out of the bowl, so start at a slow speed. Work quickly so that the ice does not melt too much. Refreeze to the desired consistency.