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## strawberry and orange granita recipe

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This is quick, easy and very delicious, topped with a shot of Cointreau or vodka. I also use this recipe in the early spring mixing Campari with blood oranges – when they're at their best.

Serves 6-8

- Juice of 4 medium size oranges
- Finely grated zest of 2 medium oranges (zest the oranges before squeezing)
- 100g granulated sugar
- 800g fresh strawberries, hulled
- 1 tablespoon lemon juice
- Cointreau for serving

Put the orange juice, orange zest and sugar into a pan and, over a medium heat, stir until the sugar has dissolved. Take off the heat, pour the orange syrup into a mixing bowl and allow to cool.

Put the strawberries into a food processor and whizz briefly into a puree.

Mix the strawberry puree into the cooled orange syrup, add the lemon juice and stir well to combine.

Pour the mixture into a clean ice cream container and freeze for two hours. Take it out and fork the mixture through. Put it back in the freezer for at least another couple of hours.

Remove from the freezer 20 minutes before you want to serve, and then again break up the granita and soften it slightly with a fork.

Spoon into bowls and pour a little Cointreau over each, or serve with a jug for people to do themselves.



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