

## Strawberry Champagne Granita

*You'll need:*

- 1.5 cups champagne- not too dry, as a lot of sweetness is lost when food is frozen
- ½ cup very ripe strawberries
- 1 tbsp caster sugar, or to taste – depends on sweetness of berries
- 2 splashes of bitters

*Method:*

Mash berries with sugar till sugar melts.

Add champagne and bitters.

Freeze in a shallow tray – this should take about an hour at most in a good fridge, so if you bung it in when you put dinner on it'll be ready for a lazy dessert.

Chill two wine glasses, so the granita doesn't melt too fast. Now take a solid spoon and scrape the granita till it's grainy and slushy; spoon it into the glasses and eat at once.

Note: this SHOULD be grainy and slushy, not smooth like sorbet.

*P.S. If you want to serve this to kids, use 2 cups water, the juice of two lemons, and 3 tb castor sugar(or to taste) instead of champagne.*