



A LOCAL *Ontario food* EXPERIENCE

recipe of the week

red currant & raspberry granita

Adapted by the LA Times from "Is There a Nutmeg in the House?" by Elizabeth David.
Best eaten the day it is made as the flavor of the currants dissipates over time.
Makes about 1 pint.

- 1/4 pound red currants, about 1 scant cup
- 1/2 pound raspberries, about 2 cups
- 1 tablespoon fresh lemon juice
- 1/2 cup sugar

In a blender, purée the currants with the raspberries. Press them through a stainless steel or nylon sieve (wire discolors the fruit) into a medium bowl, and add the lemon juice.

In a medium saucepan, bring one-half cup of water and the sugar to a boil. Boil until the mixture is a light syrup consistency, 4 minutes (for a more dense sorbet, boil until the syrup is thick, 7 minutes). Cool for a few minutes.

Stir the currant and raspberry mixture into the sugar syrup. Place the granita in a large glass baking dish, cover loosely with foil and allow to freeze, 2 to 2 1/2 hours.

Ten minutes before serving, transfer the granita to the refrigerator to soften. Serve.

Enjoy!



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Culinarium shopping list

1/4 pound red currants (1 cup)
1/2 pound raspberries (2 cups)

other

lemon juice
sugar

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