

# Mango granita



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Preparation 45 min + chilling time | Cooking 5 mins | Serves 6

- 2 ripe mangoes
- 1 cup caster sugar
- 1 cup water
- 1 tbs lime juice

#### To serve

- 1 ripe mango
- 2 passionfruit, pulp removed

**STEP 1** Peel and chop the flesh from 2 mangoes. Using a hand-blender or food processor, blend flesh until smooth. Set aside.

**STEP 2** Combine sugar and water in a medium saucepan. Stir over low heat until sugar dissolves. Bring to the boil, then boil for 1 minute. Stir in lime juice and mango puree. Remove from heat. Pour mixture into a 20cm x 30cm baking tray or dish. Freeze for 1 hour. Using a fork, roughly scrape mango mixture. Freeze, repeating this process every hour, for 2 hours. Then freeze for 3-4 hours or until firm.

**STEP 3** To serve, peel and dice mango. Place into bowl and stir through passionfruit pulp. Scrape the frozen mango mixture into a fluffy granita and spoon into serving glasses. Top with mango and passionfruit and serve.

## Good for you... **MANGOES**

*A source of dietary fibre that helps prevent constipation and also potassium that helps balance the sodium from foods with added salt.*

