



The Original Italian Ice

Limoncello Granita

Serve it as a dessert, cocktail, or refreshing dinner drink

- 1 lemon
- 1/3 cup lemon juice
- 1 cup water
- 1/3 cup granulated sugar
- 2 Tablespoons limoncello
- 4 Tablespoons Sicilian Orange Cinnamon Marmalade

With a vegetable peeler or sharp knife, remove the zest from one lemon. Cut the peel into long, thin strips, about ¼ inch wide. Set aside. Remove the juice from the lemon; add to 1/3 cup lemon. Set aside.

Prepare Syrup: Heat 1 cup water with sugar in a medium saucepan over medium high heat; stir until sugar is dissolved. Stir in the reserved lemon zest and let simmer for 30 seconds. Remove from heat; stir in the limoncello and reserved lemon juice. Set aside; cool to room temperature about 30 minutes. Cover; place the syrup in refrigerator until cold about 1 hour.

To Freeze, strain mixture into a nonreactive pan; transfer to freezer. Discard the zest. Scrape the mixture with a fork every 30 minutes until the liquid becomes granular, but remains slightly slushy, about 3 hours. If frozen, it will keep for 2 to 3 days.

For each serving: Spoon about 1 Tablespoon marmalade into 1 cup serving glass; spoon granita on top; add crushed ice on the top. Prepare remaining glasses. Serves: 4

Cook's Note: Any desired marmalade can be used. We like the Sicilian Orange with a touch of cinnamon. Adding the crushed ice on top will create a very refreshing lemon flavor.

Recipe Inspired by Cathy Mantuano and Tony Mantuano, "Wine Bar Food"

About the Recipe: Granita is the original Italian ice. It can be used as a cocktail, dessert, over fruit, or even served chilled as a refreshing drink. It is simple to make with only a few preparation steps. You can find it being served in Sorrento, Amalfi, and Capri. Every town has their own story about how it originated.