



JERNEJ KITCHEN

PEACH GRANITA

Peach Granita is a very delicious 4-ingredient dessert recipe. It's gluten-free, dairy-free, vegan, and most of all, super tasty and refreshing.

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOLING:	180	MINUTES
TOTAL TIME	190	MINUTES

PEACH GRANITA

120 ml (1/2 cup) water

50 g (1/4 cup) sugar

1 tsp lemon juice, freshly squeezed

4 peaches (approx. 500g / 1 pound)

TOOLS AND EQUIPEMENT

blender

large baking sheet

six glasses

PEACH PUREE

Remove the kernel from the peaches and cut it into wedges. Combine water, sugar, lemon juice, and peaches in a blender. Blend until smooth and delicious.

FREEZE THE GRANITA

Pour the peach granita into a large baking sheet and place it in the freezer for 3 hours. Using a fork, scrape the granita every hour to eliminate any large frozen pieces. Repeat the process until the granita is frozen.

SERVE

Divide the peach granita between six (cooled) glasses and serve immediately. Optionally sprinkle with fresh thyme leaves or lavender.