



JERNEJ KITCHEN

RHUBARB GRANITA

Rhubarb and strawberries are best friends, so this combination is a must try. Fresh, cooling and not too sweet.

SERVES 6 PEOPLE
PREPARATION: 20 MINUTES

GRANITA

10 large rhubarb stalks

80 g sugar

1/4 thumb size fresh ginger, grated

GARNISH

1 lemon, zest

strawberries, fresh

FOR AN EXTRA KICK IN FLAVOR

1 tbsp [Elderflower cordial](#)

1 tbsp white rum

TOOLS AND EQUIPEMENT

kitchen knife

saucepan

blender

fine-mesh sieve

baking dish

serving glasses

GRANITA

Wash and cut the rhubarb stalks into 1 cm / 0.4 inches pieces. Poach the rhubarb by adding it to a saucepan with about 500 ml / 2 cups of water, sugar and ginger. Cover and cook on a low heat for approximately 15 minutes until the rhubarb has softened. Blend in a mixer then strain through a fine-mesh sieve. Pour the mixture into a high baking dish and put in a freezer for about 4 hours.

Using a fork, stir the mixture every 40 minutes, breaking up any ice chunks of the mixture, until your rhubarb granita is frozen, this will take about 4 hours.

Scoop into chilled serving glasses and top with lemon zest and thin slices of fresh strawberries. For an extra kick, you can add a spoon of elderflower cordial or a spoon of white rum.