

Berry Granita

Season: Summer

Makes: 30 small cups

Fresh from the garden: berries, mint

Granitas or icy drinks are a fun and refreshing option during the warmer months of the year. There are lots of different berries that you can grow at school, particularly in a temperate climate. Strawberries, blackberries, raspberries and mulberries are delicious when added to other seasonal fruits such as watermelon, dragonfruit, pineapple, mango and banana. For extra tartness, include a squeeze of lime or lemon.

Equipment:

metric measuring spoons and cups
blender
clean tea towel
30 small serving cups
straws

Ingredients:

20 berries, washed
2 cups frozen fruit of your choice
(see suggestions above)
1 tbsp honey
3 cups ice
1 small handful of mint

What to do:

1. Put all the ingredients except the mint into the blender and whiz for 30 seconds to 1 minute, or until you are happy with the consistency.
2. Pour into cups, decorate with mint leaves, serve and enjoy!

