

Raspberry Granité

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 5 hours 45 minutes

Preparing the raspberry base

In the bowl of a food processor, combine the berries, the preserves, and the lemon juice and process to a puree. Strain the puree to remove the seed, using a wooden spoon to tap the edge of the strainer and encourage the puree through. Pour the mixture into a shallow metal pan.

Step 1: Preparing the raspberry base

- ¾ pound fresh raspberries or 1 (12-ounce) package unsweetened frozen raspberries, thawed
- 1 cup raspberry preserves
- 1 tablespoon freshly squeezed lemon juice

Step 2: Freezing and processing

Freeze until solid around the edges but still just a little soft in the center, stirring every hour until the mixture has the texture of a soft-serve ice cream, about 2 ½ hours.

Transfer the frozen puree to a bowl of a food processor and process until light, fluffy and smooth, about 20 seconds. Return the lightened puree to the metal pan and return it to the freezer for another 2 ½ to 3 hours. Alternatively, at this point, to make ahead, the mixture can be completely frozen and then softened by moving to the refrigerator for about an hour before serving.

Step 3: Serving

- 4 mint sprigs, for garnish
 - Additional raspberries, for garnish, optional
- To serve, scoop the granita into glasses or dishes and add a sprig of mint and fresh raspberries. Serve immediately.