

Coconut Lime Granita with Mango

Ingredients:

1/2 c sugar
1/2 c water
1 (13.5 ounce) can full-fat coconut milk
1 lime, zested
1/2 lime, juiced
2 tbsls unsweetened shredded coconut
2 ripe mangos, diced (or 2 cups frozen mango chunks, thawed)



Directions:

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1. Chill the empty baking dish in the freezer while making the simple syrup
2. *Make a simple syrup:* Combine the sugar and 1/2 cup of water in a small saucepan over low heat until the sugar is dissolved and syrup is a gentle boil. Remove it from the heat, and allow to cool.
3. Pull the chilled baking dish out of the freezer, and pour the coconut milk into the dish. You may need to whisk it to smooth out any lumps.
4. Whisk in the simple syrup, lime zest, lime juice and shredded coconut until well combined. Place the dish in the freezer, and let it chill for 1 hour.
5. Pull the dish out of the freezer, and using a fork, break up the crystals forming around the edge of the dish, by scraping, from the outside into the less frozen center. Return to the freezer and repeat this process every hour or so, smoothing out the granita before you return it to the freezer. The whole process should take about 2 hours.
6. When you're ready to serve, allow the granita to sit at room temperature for about 5 minutes to soften slightly. Spoon the mixture into a small bowl and serve with diced mangoes.

