

Champagne Granita



Recipe by Amber

Penney Farms Princess

INGREDIENTS

1 bottle sparkling white wine
1 cup sugar
1 cup water
1 lemon, zested

Garnish:
fresh fruit

INSTRUCTIONS

**I recommend preparing this the day before you're serving it.*

Start by making sure you have room in your refrigerator for a 9x13 dish can sit flat on a surface, with easy access.

Zest your lemon, and set aside.

Then, make the simple syrup. In a small saucepan, bring 1 cup of water, 1 cup of sugar, and the juice of 1 lemon to a simmer over medium high heat. Stirring occasionally to incorporate. Once the sugar is completely dissolved, remove from the heat and allow to cool for a few minutes.

Pour the bottle of sparkling wine into a 9x13 glass dish.

**I don't recommend using metal here.*

Next, add the simple syrup and the lemon zest. Gently stir.

CAREFULLY, transport the dish to the freezer. After an hour or two little ice crystals will start to form. With a fork, go in every hour or so and gently break those up, eventually creating a slushy consistency.

Once it's reached a slushy consistency, it's ready to serve. Garnish with fresh fruit and/or mint.