

Strawberry and Cointreau Granita

Serves 6

- 400g store bought lemon sorbet
- 375g Victorian Strawberries, hulled
- 1/4 cup Cointreau or Grand Marnier
- lime slices and mint leaves, to serve

1. Place sorbet and strawberries in a food processor; process until smooth. If using a small processor, process in 2 batches. Spread into a shallow pan approximately 23cm square. Cover and freeze for 2 hours. Remove from freezer and stir with a fork. Cover and return to freezer to set overnight.
2. Remove from freezer 5 minutes before serving. Just before serving scrape with a fork. Spoon into chilled glasses and garnish with lime slices and mint. Pour Cointreau over granita and serve immediately. If preferred, Cointreau can be served in shot glasses at the table for guests to pour over granita.



Cook's tip: Granita can be made up to 3 days in advance.