Pure Camomile Granita

From the teas.co.uk wiki

This is the fork-scraped freezer version of a camomile cup: brewed strong with eight Loyd Pure Camomile bags, folded into a forced-rhubarb and stem-ginger syrup, and frozen flat in a shallow tray until it turns into a pink-gold drift of floral ice. The flower does the aromatic work, the rhubarb brings a tart pink fruit edge, and the stem ginger puts a slow warming hum underneath the cold.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Pure Camomile Granita recipe. Canonical: https://teas.co.uk/recipes/camomile-tea/pure-camomile-granita/*

One thing worth knowing: freezing dulls flavour, so the lemon juice is not just for taste, it keeps the granita bright on the spoon rather than flat. Forced rhubarb is at its best from January to March, when the early Yorkshire stems are pinkest, which is what you want here for colour as much as flavour. Reckon on about twenty-five minutes of hands-on work, then a few hours in the freezer with a fork-scrape every half hour. More camomile ideas: a camomile and honey latte or an iced camomile with peach.

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