

Lemon Tea Granita

From the Teas.co.uk wiki

Granita is Sicily's answer to a sweltering afternoon: a bowl of coarse, flaky ice you rake up with a fork rather than churn like ice cream. Lemon tea makes a lovely base for it, because the brew already carries the citrus and just enough tannin to stop the whole thing tasting like flavoured water.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Lemon Tea Granita recipe. Canonical: <https://teas.co.uk/recipes/frozen-pops-for-kids/lemon-tea-granita/>*

The method is forgiving. Brew strong, sweeten while warm, sharpen with juice and zest, then freeze and drag a fork through it every twenty minutes. You finish with around 600ml, enough for six small scoops, and the only real skill is remembering to go back and stir.

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