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. 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.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/