

Italian coffee granita (Desserts)



Preparation

Make half a litre of espresso coffee. Heat half a litre of water, then add sugar. Mix water and coffee. Leave in the freezer for one hour and a half, then break the first ice flakes whisking well. Put again your mixture in the freezer, whisking every 40 minutes. After some hours, and before serving, leave your granita at room temperature for a couple of minutes.

Tips

Choose a stainless steel tin for your Italian coffee granita, so it will cool more quickly!

Trivia

In Italy you can find easily find people selling granita, made by mixing ice and syrups.

Information

Preparation 240 minutes

Serves X Serves 5 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Coffee 500 millilitres

Water 500 millilitres

Sugar 200 grams