



Happy Hour

PINK MOSCATO GRANITA WITH CRUSHED RASPBERRIES

INGREDIENTS

- 330 gm (1½ cups) caster sugar
- 60 gm raspberries (about ½ punnet)
- Juice of 1 orange and ½ lemon
- 500 ml pink moscato
- Coarsely crushed amaretti biscuits, to serve (optional)

CRUSHED RASPBERRIES

- 200 gm raspberries
- 30 ml raspberry liqueur
- Juice of ½ orange
- 1 tbsp sieved pure icing sugar



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DIRECTIONS

1. Stir sugar and 250ml water in a saucepan over medium-high heat until sugar dissolves, add raspberries and juices, bring to the boil and cook for 1 minute. Add moscato, bring back to the boil, then strain into a wide, shallow tray. Cool to room temperature, then freeze, stirring and scraping occasionally with a fork until crystals form and granita is frozen (5-6 hours).
2. For crushed raspberries, combine and coarsely crush ingredients in a bowl, then divide among chilled serving glasses. Pile moscato granita on top and serve with amaretti.

SERVES: 6-8

CREDIT: gourmettraveller.com.au