**Refreshing Watermelon Granita**

**Ingredients**

* 1 kilogram seedless watermelon, rind removed, cut into chunks
* 100 grams caster sugar
* 120 millilitres water
* Juice of 1 lime (approximately 30 millilitres)
* Optional: fresh mint leaves for garnish

**Preparation time**

* Active time: 15 minutes
* Inactive time (freezing): 4 hours

**Utensils needed**

* Blender or food processor
* Small saucepan
* Fine-mesh sieve
* Shallow freezer-safe dish (e.g., a metal or glass baking pan)
* Fork

**Preparation instructions**

1. **Make a simple syrup:** In the small saucepan, combine the water and caster sugar. Heat gently, stirring, until the sugar has completely dissolved. Remove from the heat and let it cool completely.
2. **Blend the watermelon:** Place the watermelon chunks and the lime juice into a blender or food processor. Blend until the mixture is completely smooth.
3. **Combine and strain:** Pour the blended watermelon puree through a fine-mesh sieve into the cooled simple syrup. Stir to combine everything well. This step ensures the granita has a smooth, ice-free texture.
4. **First freeze:** Pour the final mixture into the shallow freezer-safe dish. Place it in the freezer, ensuring it sits flat.
5. **Scrape the granita:** After 60 minutes, check the granita. The edges should be starting to freeze. Use a fork to scrape and break up the frozen parts, mixing them into the slushy centre.
6. **Continue scraping:** Return the dish to the freezer. Repeat the scraping process every 30-45 minutes for the next 2-3 hours. This process is crucial for creating the light, flaky ice crystals characteristic of granita.
7. **Final freeze and serve:** Once the entire mixture is frozen and has a granular, fluffy texture, it is ready. Scrape it one last time with the fork to fluff it up, then spoon it into chilled glasses. Garnish with fresh mint leaves if desired and serve immediately.

**Number of servings**

* 6 servings

**Nutritional information (per serving)**

* Calories: Approximately 100-120 kcal
* Fat: <1g
* Carbohydrates: 25-30g
* Protein: <1g
* Sugar: 25g

*(Note: Nutritional information is an estimate and can vary based on the natural sweetness of the watermelon.)*

**Allergen information**

* This recipe is free from common allergens (milk, eggs, gluten, nuts, soy).