

What Katie ate...

PLUM + BASIL GRANITA WITH YOGHURT + BERRIES

YOU WILL NEED

10 plums
1 punnet blueberries
1 cup water
Juice of 1 lemon
2/3 cup caster sugar
Handful fresh basil
Greek-style yoghurt (optional)
Fresh berries, to serve

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SERVES 6

What Katie ate...

PLUM + BASIL GRANITA WITH YOGHURT + BERRIES

Cut plums in half, remove stone and cut each half in half again. Add into a large saucepan along with blueberries, water, sugar and half the basil leaves.

Bring to the boil then reduce heat to low-medium and simmer, stirring occasionally, for 15 mins or until plums begin to soften and fall apart.

Whilst plums are cooking, fill a large mixing bowl with ice. When plums are ready plunge pot into the ice bowl allowing the contents to cool completely. Stir occasionally.

Add mixture, lemon juice and remaining basil leaves into a blender jug or food processor. Process to a fine pump then pass through a fine sieve. Discard anything left in sieve.

Pour the liquid into a ceramic baking dish. Cover and freeze for approx. 2 Hours or until partially frozen. Using a fork scrape up all the semi frozen mixture then freeze again for another 3-4 hours, repeating the scraping action every hour, or until completely frozen.

Serve spooned into glasses or bowls with natural greek yoghurt and extra fresh berries.