



# Clementine-Honey Granità

*serves 10*

- 4 cups water
- 1 1/2 cups wildflower honey
- 2 cups fresh clementine juice
- 1/2 cup fresh lemon juice
- 3 tablespoons orange flower water

While you are assembling the recipe, place a large (approx. 13x9) shallow metal pan and a fork in the freezer to chill.

Combine the water and honey in a large saucepan and stir over medium heat until honey is completely dissolved. Mix with fruit juices and orange flower water, and cool to room temperature.

When cool, pour into the metal pan. After 20-30 minutes in the freezer, use a fork to stir the granità, scraping it off the bottom and sides of the pan. Break up the frozen parts near the edges into smaller chunks and rake them toward the center. Do this every half hour or so, continuing to break up ice crystals until completely frozen, about 3 hours. If at any time the granita freezes too hard, simply leave it out at room temperature for a few minutes until it softens enough to be stirred again with a fork. Then return it to the freezer.

Check your granita mixture 20-30 minutes before serving to make sure that you can scoop the surface with a spoon. If it is too firm, let it stand at room temperature until serving time. To serve, scrape across the top of the frozen mixture with a large spoon. Granita is usually served in chilled footed dessert dishes, goblets, or wine glasses.