



Cucumber-Yuzu Granità

makes about 3-4 cups

- 2 medium cucumbers
- 1 jalapeño
- 1/3 cup bottled or fresh yuzu juice* (or substitute fresh lemon or lime juice)
- 1/3 cup water
- 1 teaspoon sea salt

Peel, seed and roughly chop cucumbers. Seed and chop jalapeño.

In a food processor or blender, purée all ingredients until liquid. Taste and season with more salt and yuzu, as needed.

Transfer to a large metal or glass baking pan and freeze until semi-solid, about 20 minutes. Using the tines of a fork, scrape into fine shards. Repeat this a couple more times at 15-minute intervals, until you have a granular, fluffy granità.

Spoon over fresh raw oysters or scallops.

*Note: Some bottled yuzu juice comes salted, so always taste first.