



Ingredients

- Makes 1 litre (serves 10)
- 1kg watermelon flesh, cut from the rind avoiding all but the red (the leftover rinds make good pickles)
- Generous pinch of salt
- Juice of 2 limes
- 50g golden granulated or caster sugar
- 150g dark chocolate, coarsely grated (optional)

Street Food Revolution

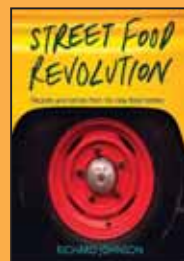
Kitty Travers' Watermelon Granita

'Eating ripe watermelon is already like biting a slice of pink ice,' says Kitty. 'Making it into a dessert might seem like gilding the lily, but it's easily done and the result is fun and does justice to its wondrousness.' She gets watermelons imported from Sicily in July; 'so beautiful that I fall deeply in love and heave them around the house to admire the excellent colour combination in as many different lights as possible.' Thin-skinned, and heavy with juice, they crack open with the tip of a knife point, and make a thirst-quenching water ice – the natural sweetness cut through with a pinch of salt like in a good Margherita.

Process the watermelon flesh in a blender with the salt and lime juice. Pour the mixture through a fine sieve directly into a stainless-steel container or plastic tub suitable for the freezer. Using the back of a ladle, push it through and strain out all of the remnants of pips. Stir in the sugar, and keep stirring until it has dissolved into the juiced melon.

Place the container directly into the freezer and freeze, stirring with a fork every hour or so and paying special attention to the sides of your vessel where the mix will freeze solidly if unattended. The idea is to break up and disperse the ice crystals so that you are left with a sparkling heap of flavoured snow. Also, if not mixed well while freezing, the water will separate from the fruit, creating palomino-white patches in your granita.

Kitty likes to serve this in waxed paper cups on a hot day with straws for sucking it up when it starts to melt. She sprinkles coarsely grated dark chocolate over the top – to look like the lost watermelon pips. Or you could stud it with fresh jasmine flowers, if you happen to have any growing nearby, which is what the old ladies do in Sicily.



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