



Recipe 3 – Freezing

Shiso Green Granita with lychee syrup

Servings

Two

Ingredients

- 425 g Tinned lychee in syrup
- 2 punnets Shiso Green
- 1 x Small tin coconut milk

Equipment

- 1 x Sieve
- 1 x Bowl
- 1 x High speed blender (Nutribullet, Thermomix or Vitamix style)
- 1 x 500 g capacity freezable container

Method

- Drain the lychees through a sieve set over a bowl then tip the lychees into a high speed food blender and blitz to a fine puree.
- Cut the Shiso Green and drop into the blender and blitz until smooth.
- Add the reserved liquid and blitz again so that it emulsifies back together.
- Tip out into a freezable container and transfer to the freezer for at least four hours until solid.
- Scrape the top of the Granita with a spoon into small shards and serve in a small chilled shot glass, top with a little foam of coconut cream and Shiso Green. Eat straightaway. Keep any remaining Granita covered in the freezer for up to one month.