



## *Salted Watermelon Granita with Pistachio Ice Cream*

**Preparation Time: 3-4 hours**

**Cooking Time: N/A**

**Serves: 6**

**Difficulty: Easy**

### INGREDIENTS

#### Salted Watermelon Granita

3 cups watermelon  
1/3 cup sugar  
1 small-medium size lemon, juiced  
1 teaspoon flaked sea salt

#### Ice Cream

I used pistachio, but mint would work just as well.

### Notes

Can also add Prosecco to take this dessert to another level.

As a finishing touch, I sprinkled it with salted pistachios.

### DIRECTIONS

#### Salted Watermelon Granita

1. Add the watermelon, sugar, and lemon juice to the food processor, and puree until smooth.
2. Place in a shallow, sealable container and put in the freezer.
3. Every 30 minutes, scrape the sides of the container with a fork, moving the ice crystals to the middle and break up any larger frozen pieces. Takes about 3-4 hrs. I typically do this the night before.
4. Sprinkle the granita with sea salt before serving.