



Coffee Granita

My favourite dessert at MG Garage – in fact perhaps my favourite dessert of all time – was coffee granita with chocolate mousse. When Janni and I wrote Wild Weed Pie, we did a whole section on granitas saying: “‘squeeze, freeze, scratch and serve’ is almost the only recipe you need for granitas.” They really are that easy, and a simple coffee granita with a touch of cream instantly transports me to a southern Italian holiday. I make 5 short black shots to get the 500ml of coffee, but you could use strong plunger coffee instead. Try it topped with chocolate mousse sometime too (see the recipe on my website).

Serves 6

INGREDIENTS

- 500ml strong black coffee
- ⅓ cup castor sugar
- Pouring cream, for serving (optional)



METHOD

1. Dissolve sugar in the coffee.
2. Pour into a shallow tray (ideally made of metal) and place in the fridge until cool then in the freezer.
3. After an hour, when it's started to freeze, crush it with a fork to create flakes of ice.
4. Keep crushing it every 30–60 minutes until completely frozen then cover it, pressing plastic against its surface, and leave in the freezer until needed.
5. Just before serving, scratch the granita with a fork to fluff it up.
6. Spoon into glasses and serve, drizzled with cream if you like.