



Strawberries contain vitamin C to keep you healthy. Have some strawberry fun making this delicious recipe! Remember to wash your hands first.

Mixer's Strawberry fun!



Grrrreat Granita!

To make enough for 4 servings you need:

INGREDIENTS:

- 200g strawberries
- 15g maple syrup
- 10g rapeseed oil
- some berries to serve
- a few mint and/or basil leaves (optional)



EQUIPMENT:

- blender
- freezable container
- fork
- glass (or bowl) to serve

Granita is a bit like sorbet, but crunchier! It's yummy and really easy to make.



Take the stalks off the tops of the strawberries. Then ask an adult to help you mix the strawberries, rapeseed oil and maple syrup together in a blender. Remember to put the lid on!



Pour the mushy strawberry liquid into the container. Put the container in the freezer.



When you are ready to eat it, take the granita out of the freezer. Scrape the surface with a fork to take off some granita shavings. Put the shavings in a glass (or bowl) to serve. Decorate it with the berries, basil and mint if you have some. Enjoy your granita!



After 2 hours, take the partly frozen liquid out of the freezer. Scrape it with a fork to make icy lumps - this will help to make it crunchier. Now put it back in the freezer and leave it for 24 hours.



Why not grow your own strawberry plant? Check out www.greatgrubclub.com for instructions!

