



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.



1 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!



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



4 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!



3 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](http://www.greatgrubclub.com) for instructions!

