



Espresso Granita

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup of sugar
- 1 cup of water
- 1 vanilla bean
- 1 cup of heavy cream, whipped

Instructions

- warm up one cup of water
- add the sugar, vanilla bean cut lengthwise
- stir until it is dissolved
- make one cup of espresso
- combine coffee and warm sugar syrup
- transfer into a shallow pan
- cover, and put pan in the freezer
- pull out of the freezer every 20 minutes
- every 20 minutes, with a metal fork, scrape the coffee flakes
- put the coffee flakes into a separate container, and refreeze
- redo the same until all coffee is scraped
- whip your heavy cream
- serve with a dollop of whipped cream

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