

Red Wine Granita



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This vibrant red wine granita is the perfect ice cream topping and can be enjoyed any time of year!

INGREDIENTS

- ½ bottle red wine
 - 1 cup water
 - 1/3 cup sugar
 - Madagascan Vanilla Bean Coconut Bliss Ice Cream
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(Use organic ingredients whenever possible.)

DIRECTIONS

1. Pour red wine into a large baking dish.
2. In a sauce pan, heat water and sugar until the sugar is dissolved. Pour the sugar-water mixture into the baking dish with the wine and stir to combine.
3. Place in the freezer and after one hour scrape the sides with a fork, bringing the ice crystals to the middle. Repeat this process every 30 minutes. The whole process takes around 4 hours.
4. To assemble the dessert, place one scoop of Madagascan Vanilla Bean Coconut Bliss in a small glass and top with as much granita as you desire.

Cheers!

CoconutBliss®