

ROSÉ CHAMPAGNE GRANITA

CHRISTMAS RECIPES

Ingredients (For 8 people)

- 30 cl water
- 100 g caster sugar
- 2 pink grapefruits
- 75 cl rosé champagne

Preparation:

In a saucepan, combine 30 cl of water and 100 g caster sugar with the 2 pink grapefruits and bring the mixture to a boil.

Remove the mixture from the heat as soon as it boils and add a split vanilla bean. Cover and allow the syrup to infuse. Leave the mixture to cool.

Once the syrup has cooled, add the rosé champagne and reserve the mixture in the freezer.

Wait until the mixture crystallises and then scratch the surface with a fork, then return to the freezer.

Repeat this operation several times, until the entire mixture is frozen.

For the mixture into champagne flutes and decorate each one with a cherry, mint leaf or rose petal. Add a dash of rosé champagne and serve immediately.

