

FELLENBERG GREEN TEA GRANITA

FEDERAL DAY OF THANKSGIVING, REPENTANCE AND PRAYER

Ingredients (For 4 people)

- 500 g Fellenberg plums
- Juice of 1 lemon
- 15 g green tea
- 200 g caster sugar

Preparation:

Bring 7 dl of water to a boil with 15 g of loose green tea.

Leave to infuse for 5 minutes. Filter and recuperate the water.

Pit the plums. Slice them into quarters. Stew them, covered, for 15 minutes in the tea with the sugar and lemon juice.

Filter through a sieve. Recuperate the liquid and pour it into a deep dish. Keep the fruit pulp for another recipe, for example as a topping for vanilla ice cream.

Allow the liquid to cool to room temperature, then place the dish in the freezer. After 30 minutes, scrape the crystals along the edges of the dish with a fork. Place back in the freezer and repeat this operation every 30 minutes until all the liquid is crystallised.

Serve the granita in small dishes and garnish with dried red apple rounds.

