

## DOMENICA COOKS

### BLOOD ORANGE AND CAMPARI GRANITA

One of the most refreshing granitas you'll ever try, I promise. Tart blood orange juice gets an extra boost of bitter, and color, from the addition of brilliant red Campari, one of Italy's most iconic *aperitivi*. Although it may seem counter-intuitive, this is a great dessert to serve in winter after, say, a rich stew or *tagliatelle alla Bolognese*. It's light, it's festive, and it's easy to make.

(Adapted from a recipe in "Bitter," by Jennifer McLagan)

Makes 4-6 small servings

#### INGREDIENTS

1 cup freshly squeezed or packaged blood orange juice

1/4 cup Campari

1/2 teaspoon freshly squeezed lemon juice

1 tablespoon superfine (caster) sugar

#### INSTRUCTIONS

1. Place a metal loaf pan in the freezer to chill.
2. Measure the orange juice, Campari, lemon juice, and sugar into a pitcher or bowl and stir to dissolve the sugar.
3. Pour the liquid into the chilled loaf pan and return the pan to the freezer. Stir the mixture with a fork every hour or so, scraping down the sides of the pan to break up the crystals. The granita should be fully frozen within 3 to 4 hours.
4. Spoon the granita into bowls or glasses and serve.