

granita di caffè con panna (coffee granita with whipped cream)

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ingredients:

15 oz hot, freshly brewed espresso
2-3 tablespoons sugar
lightly sweetened thick whipped cream

directions:

Dissolve sugar in freshly brewed, hot espresso and cool to room temperature. Pour espresso into a 9" x 6" pan and place in the freezer for one hour.

After one hour, remove the tray from the freezer, let it warm slightly and then take a fork and scrape and "fluff" the frozen espresso (granita) down the length of the pan, forming icy flakes. Once you've "roughened" up the granite, return the granita to the freezer.

Every hour, scrape the granita with a fork, and return to the freezer. Do this every hour for the next 3-4 hours.

Just before serving, use the fork and scrape and "fluff" the granita one last time. This should produce mounds of loose crystals.

To serve:

Pre-chill some glasses beforehand (so that the granita won't melt so quickly).

Place a big dollop of whipped cream in the bottom of a tall glass. Scoop a serving of flaked granita into the glass. Top off the granita with another big dollop of whipped cream.

Yields: 1 cup