

Basil & Lemon Granita

By [Ashley Alexander](#)



Four ingredients and no special equipment needed to make this stunning and refreshing dessert. This lemon and fresh basil granita is one of those simple recipes that feels far more special than the effort involved. It's bright, icy, and incredibly refreshing, with the lemon delivering a sharp citrus hit and the basil bringing a subtle herbaceous note that feels slightly unexpected, yet so good. Served over a scoop of good-quality vanilla ice cream, it's like a refined Splice - in the best way.

SERVES 4-6 | **PREP TIME** 15 minutes (+ approximately 3-4 hours freezing time)

INGREDIENTS

- Finely grated zest of 2 lemons
- 170ml (170g) freshly squeezed lemon juice (from about 3 lemons)
- 250ml cold water
- 55g caster sugar
- 15g fresh basil leaves (about a generous handful), finely chopped (Thai basil can also be used for a more floral, lightly aniseed flavour)

METHOD

1. Combine the lemon zest, lemon juice, water, sugar, and finely chopped basil in a small enamel, glass, or ceramic loaf pan or shallow container. Stir well until the sugar has dissolved.
2. Place the pan in the freezer. After 30 minutes, use a fork to scrape and break up any ice crystals that have formed.
3. Return to the freezer and repeat this process every 30 minutes for 3-4 hours, or until the granita is completely frozen and has a light, fluffy, crystalline texture.
4. To serve, gently fluff the granita with a fork and spoon into chilled bowls or glasses over a scoop of good-quality vanilla ice cream.

NOTES

Lemon acidity varies, so start with 55g of sugar for a tangier granita, or increase to 70g for a sweeter result.

A shallow pan allows the granita to freeze more evenly and makes it easier to scrape into delicate crystals. Avoid using a metal tin or container to freeze the mixture, as the acidity of the lemon can react with the metal and impart a metallic taste. Instead, use enamel, ceramic, or glass.

Regular scraping creates the signature light, flaky texture. If left untouched, the mixture will freeze into a solid block. This is still usable, though it will take considerably longer to break up and fluff into crystals when serving.

The granita keeps well in the freezer for up to 3 days. Fluff with a fork again just before serving to restore its texture.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/basil-lemon-granita>

Let me know if you make the recipe! x **@gatherandfeast**