

## Coconut, Watermelon and Orange Granita Dessert



### *Coconut Granita*

#### *Ingredients*

One 13.5-oz. can full-fat coconut milk

1/3 cup pineapple juice

1 Tbsp. light agave nectar

1 tsp. coconut extract

#### *Directions*

Shake coconut milk well, open can and pour contents into a small bowl. Add pineapple juice, agave nectar and coconut extract, then whisk well. Pour into a shallow baking dish and place in the freezer until mixture is semi-frozen.

## ***Watermelon Granita***

### ***Ingredients***

4 cups seedless watermelon chunks

1/3 cup light agave nectar

Juice of one lemon

### ***Directions***

Combine all ingredients in blender and puree until smooth. Pour into a shallow glass baking dish and place in freezer until mixture is semi-frozen.

## ***Orange Granita***

### ***Ingredients***

One 12-oz. can frozen orange juice concentrate, thawed

1/2 cup water

Fresh mint

### ***Directions***

Empty orange juice into a small bowl, add water and whisk well. Pour into a shallow baking dish and place in freezer until mixture is semi-frozen.

When all three flavors have reached a semi-frozen state, use an ice cream scoop to dispense the granitas into a tall chilled martini glass. Garnish with fresh mint and serve immediately.