

Rhubarb and strawberry granita (vegan)



 30 min.  22 kcal  SteviaSweet Liquid

Preparation

Cut the rhubarb into thin slices. Hull the strawberries. Put the rhubarb, water and rosemary into a saucepan. Cover with a lid and boil for approximately 10-15 minutes or until the rhubarb has softened.

Remove the rosemary. Add the strawberries, SteviaSweet Liquid, salt and vanilla to the saucepan with the rhubarb, and mix with immersion blender until the mixture is smooth. Pour the mixture into a freezer-safe container and place in the freezer. Stir the granita a few times during freezing.

When the granita is fully frozen, scratch into flakes with a fork and serve in bowls.

Ingredients for 6 servings

300 g	rhubarb
300 g	strawberries
200 ml	water
3	sprigs of fresh rosemary
3 tsp	SteviaSweet Liquid
1/4 tsp	salt
1 tsp	ground vanilla

Nutritional information per portion

22	kcal
91	kJ
0.5	g Protein
4	g Carbohydrates
0	g Fat