

# Lemon Granita

5 Meyer Lemons  
2 cups filtered water  
1/3 cup granulated sugar  
1 lemon zested

If you are using the lemon shells to serve the granita: slice the bottom of 4 lemons so that they can stand upright. Cut the top of the lemons far enough down that you have good access to the meat. Using a grapefruit knife, carefully cut out the lemon flesh. Extract the juice from the lemon meat. Zest one lemon and juice the lemon.

Heat the water and sugar over medium heat, just enough until the sugar dissolves. Add lemon juice and zest to the sugar water. Pour into a metal pan, large enough that the lemon mixture is no more than 1" deep.

Freeze for 1 hour. Using a fork scrape to break up the ice. Return to the freezer. Scrape every 20 minutes until frozen through about 2 1/2 to 3 hours. Do a final rake before serving, serve in lemon shells or a bowl and garnish with raspberries.