

Alphonso mango granita

Serves 2-4, takes 10 minutes, plus freezing time

** Alphonso mango - 2 perfectly ripe*

** Lime - juice of 1*

** Mint - a couple of leaves finely sliced, plus extra to serve*

Scoop as much of the mango flesh as you can into the blender. Add the lime juice and blend until smooth. Add the sliced mint and whizz for a second.

Pour the mixture into a freezer proof container and place in the freezer.

After an hour, whisk the mixture thoroughly with a fork, incorporating all the frozen outer edges. Place back in the freezer.

After another hour, the mixture should be pretty much frozen. Scrape the frozen surface with the fork to make little crystals. Keep scraping until you have your desired serving and serve immediately with a sprig of mint. Alternatively you can scrape the whole thing into crystals and keep in the freezer until you're ready to enjoy. You'll just need to bash it around with a fork a bit before you serve.