

DINNERLY



Coconut-Rum Granita with Mango & Toasted Coconut

 4h  2 Servings

This is a dessert you didn't know you needed until this very moment. A traditional Sicilian treat, the granita is everything you love about shaved ice and more. We mix and freeze coconut milk with a sweet rum-extract syrup, then scrape it into flaky ice crystals using only a fork! Fresh mango and toasted coconut on top bring home the tropical vibes. We've got you covered!

WHAT WE SEND

- 1 lime
- 5 oz granulated sugar
- 13.5 oz coconut milk¹⁵
- ¼ oz rum extract
- 4 oz shredded sweetened coconut¹⁵
- 1 mango

WHAT YOU NEED

- kosher salt

TOOLS

- 8x8-inch baking dish
- small saucepan
- rimmed baking sheet

ALLERGENS

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 370kcal, Fat 19g, Carbs 48g, Protein 2g



1. Make syrup & chill

Place an 8x8-inch baking dish in the freezer.

Zest **all of the lime** into a small saucepan. Add **½ cup each of sugar and water** and **½ teaspoon salt**. Cook over medium-high heat until boiling and sugar is dissolved. Off heat, stir in **all of the lime juice, coconut milk, and ½ teaspoon rum extract**. Pour into chilled baking dish. Freeze, uncovered, until solid, 3–4 hours.



4. Scrape & serve

30 minutes before serving, place serving bowls in freezer to chill. When ready to serve, remove **frozen granita** from freezer. Using a fork, scrape until fine, snowy crystals have formed.

Serve **coconut-rum granita** in bowls topped with **mango** and **toasted coconut**. Enjoy!



2. Toast coconut

While **granita** freezes, preheat oven to 350°F with a rack in the center.

Spread **half of the shredded coconut** on a rimmed baking sheet (save rest for own use). Bake on center oven rack until lightly browned and fragrant, stirring halfway through cooking time, 2–4 minutes. Set aside to cool until ready to serve.



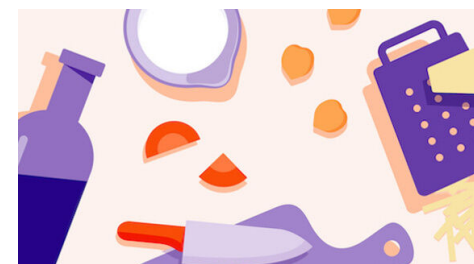
5. ...

What were you expecting, more steps?



3. Cut mango

Thinly slice ends of **mango**. Stand upright on one end and cut off skin from top to bottom. Cut down along sides of pit to remove flesh. Trim around pit to remove any remaining flesh. Cut into ½-inch pieces; discard pit and skin. Refrigerate mango pieces until ready to serve.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!