



Almond Granita

Ingredients:

CASTER SUGAR	50 G	ICING SUGAR	100 G
WATER	12 G	ICE CUBES	500 G
GLUCOSE 25 G		MILK	10 CL
POWDERED ALMONDS	70 G		

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Caster sugar Water Glucose	50 g 12 g 25 g	Put in bowl	 110°C	100 rpm		Open	Cook until temperature is reached
2	Powdered almonds Icing sugar	70 g 100 g	Fold in and blend	–	600 rpm	3 min	Open	The mixture must be homogeneous
3				–				Cool bowl under cold water
4	Milk	10 cl	Pour in	–	3,500 rpm	2 min		
5	Ice cubes	500 g	Add and mix	–	Turbo	10 to 15 sec	Closed	Mix until homogeneous and ice is completely crushed. Taste and adjust seasoning



CHEF'S TIP

Ready-made almond paste can be used instead of the almond paste preparation in the recipe.