



Dessert by: **Vinutha Subramaniam**
Dessert Recipe: **Lemon Granita on Poached Pears**

Ingredients

For the Poached Pears:

1 1/2 cups sugar
2 cups water
Cinnamon, to taste
Star anise, to taste
Pears

For the Granita:

1 cup sugar
1 cup water
Lemon, to taste
Lemon zest, to taste
1/2 cup carbonated water
Saffron (optional)

Instructions

For the Poached Pears:

- Add the sugar to the water, then add the cinnamon and star anise, and bring to a boil.
- Cut the pears in half and poach them in the boiling sweet water for 20 to 25 minutes, or till soft.

For the Granita:

- Dissolve the sugar in the water and bring to a boil for 5 minutes.
- Remove from the heat. Add the lemon and lemon zest and the carbonated water.
- Stir and put in the freezer. Remove every half hour to whisk till smooth.
- Scoop out the granita and place on top of the poached pears.

- Top with saffron and sprinkles of the water from the poached pears if desired. Enjoy.

Recipe Source: **Original**