

TAVALON

THE FUTURE OF TEA



Tea Recipe: TROPICAL PEONY GRANITAS

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Prep and Cook Time: 1 hour

Freeze Time: 4 Hours

INGREDIENTS:

2 cups lukewarm tropical peony tea

1/2 cup sugar

2 tablespoons coconut rum

2 tablespoons pineapple juice

PROCEDURE:

1. Combine all ingredients and stir until sugar melts.

2. Take out a 9 x 13-inch metal pan and pour mixture into it. Place it on the level shelf in freezer for half an hour. (Mixture should only come about 1/4-inch up the side of the pan.)

3. Remove from freezer and use a dinner fork to scrape any ice crystals that have formed on the side or bottom of the pan.

4. Return to freezer and repeat scraping every 20 to 30 minutes for 3 to 4 hours. Once the mixture is thoroughly frozen, fluff it using a fork and allow flakes to “dry” in freezer another half hour before serving.

5. When served, the granita should look like a fluffy pile of dry crystals.

6. Scoop into goblets and top with barely sweetened whipped cream, if desired.