

[Click here to visit Piggy's Journal](#)



July 24, 2010

TOMATO AND SALTED PLUM GRANITA



Recently hubby and I went to a Japanese restaurant that serves an awesome array of sashimi and sushi. At the end of the meal, we were served with granita as dessert. The flavour was interesting, and I knew that it's made of ingredients that I'm familiar with, but I just couldn't figure out what went into the granita. It took me a few nights of tossing and turning in bed, recalling the flavour over and over again, and I finally realised that it's made of tomato and salted plum!



I bought some tomatoes and a pack of dried plums the next day and try to make my own granita. I experimented by slowly adding the amount needed for each ingredient until I get the right combination. Here's the recipe, give it a try and I hope you will like it too!

Tomato and Salted Plum Granita Recipe

Ingredients:

8 salted plum

4-5 tomatoes

500ml water

3 teaspoons sugar (add more if you want your granita sweeter)

Method:

- 1) Cook salted plums, sugar and water for about 20 minutes. Turn off heat, discard the salted plum and leave to cool.
- 2) In the mean time, roughly chop the tomatoes.
- 3) Put the tomatoes and salted plum syrup into a blender. Blend to a pulp.
- 4) Pour the mixture into a shallow container. Freeze for two hours, or until partially frozen. Remove from freezer, use a fork to break the frozen pieces into smaller pieces and mix well into the liquid.
- 5) Continue to freeze. Stir the mixture every 30 minutes until there's no liquid left in the mixture.
- 6) To serve, scrape shavings off from the frozen block of granita with a spoon. Serve immediately.