



## Limoncello Granita

 Vegetarian  Gluten Free

READY IN



263 min.

SERVINGS



4

CALORIES



556 kcal

DESSERT

### Ingredients

- 1 lemon zest juiced
- 0.5 cup limoncello liqueur
- 8 ounces mascarpone cheese at room temperature
- 1 pinch sea salt fine
- 1 cup sugar
- 1 cups water

### Equipment

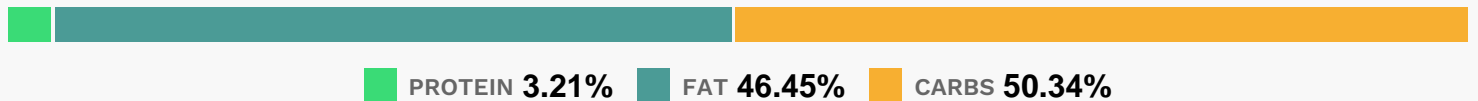
- food processor

- bowl
- frying pan
- sauce pan
- glass baking pan

## Directions

- Place the simple syrup, mascarpone cheese, limoncello, and salt in a food processor. Process until the mixture is smooth.
- Pour the mixture into an 8-by-8-inch glass baking dish. Freeze for at least 4 hours or until the mixture is firm.
- Using the tines of a fork, scrape the mixture into small serving bowls or glasses.
- Serve immediately.
- Lemon Simple Syrup
- In a small saucepan, combine the sugar, water, lemon zest, and lemon juice over medium heat. Bring to a boil, reduce heat, and simmer for 5 minutes, stirring occasionally, until the sugar has dissolved.
- Remove the pan from the heat and allow the syrup to cool, about 20 minutes.

## Nutrition Facts



## Properties

Glycemic Index:17.52, Glycemic Load:34.91, Inflammation Score:-4, Nutrition Score:1.3095652232675%

## Nutrients (% of daily need)

Calories: 555.53kcal (27.78%), Fat: 25.68g (39.51%), Saturated Fat: 15.88g (99.23%), Carbohydrates: 62.62g (20.87%), Net Carbohydrates: 62.46g (22.71%), Sugar: 61.3g (68.11%), Cholesterol: 56.7mg (18.9%), Sodium: 44.42mg (1.93%), Alcohol: 9.47g (100%), Alcohol %: 6.09% (100%), Protein: 3.99g (7.98%), Vitamin A: 794.54IU (15.89%), Calcium: 83.67mg (8.37%), Vitamin C: 1.93mg (2.35%)