

Sugar-Free Strawberry Rosé Granita

Hands-on 20 minutes Overall 3-4 hours

Nutritional values (per serving, about 1/2 cup/ 120 ml): Total carbs: 6.4 g, Fiber: 1.3 g,

Net carbs: 5.1 g, Protein: 0.5 g, Fat: 0.2 g, Calories: 47 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 8 servings)

500 g fresh *or* frozen strawberries (1.1 lb)

2 tbsp fresh lemon juice (30 ml)

1/4 cup [powdered Erythritol](#) *or* [Swerve](#) (40 g/ 1.4 oz) - *can be omitted*

1 cup dry rosé wine (240 ml/ 8 fl oz)

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Instructions

1. Wash the strawberries and remove the green stems. Place the strawberries, lemon juice and Erythritol into a blender. *Tip: Use frozen strawberries to speed up the process and have granita ready in just 5 minutes (no freezing required)!*
2. Add the dry rosé wine.
3. Process until smooth, for 15-20 seconds.
4. Pour into a 1 - 1 1/2 L container or baking dish that can fit into your freezer.
5. Freeze until the mixture becomes icy on the edges, about 30 minutes. Using a fork, scrape and mash the icy edges and combine with the unfrozen juices. Place back in the freezer and repeat up to 4 times, until the mixture is flaky - the granita is ready.
6. To make the granita very smooth, scrape more with a fork, or place in a food processor and pulse until it resembles smooth snow.
7. To serve, place into serving glasses. Store any leftover granita in the freezer for up to 6 months. I like to keep mine in single-serving freezer bags.
8. The granita can be served just like ice-cream, with a spoon, or frozen drink, with a straw.

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