

*Seasonal Foods: Strawberries | April 2007 | CCM Staff*

Welcome to strawberry country. If you fancy this fruit, then you have surely been anticipating a visit to one of the Central Coast's many roadside strawberry stands – it's that time of year. Our fresh, farm-ripened berries are a deep, intense red from top to bottom, without the white "shoulders" and spongy interiors which indicate a berry picked un-ripe and far away. Once you've gathered your share, using them quickly is key. If they must be stored for a few days, place them unwashed in a closed container. When ready to use, wash and trim them and dry on paper towels.

## ***Strawberries & Champagne Granita***

Serves 4

*¾ c sugar*

*¾ c water*

*1 c small strawberries, hulled (about 6 ounces)*

*¾ c fresh ruby grapefruit juice*

*2¼ c chilled brut Champagne*

Stir sugar and water in large saucepan over low heat until sugar dissolves. Cool. Puree strawberries in processor. Whisk puree into sugar syrup. Mix in grapefruit juice, then Champagne. Pour mixture into 8-inch square metal baking pan. Freeze mixture until firm, stirring every 2 hours, about 6 hours. (Can be made 2 days ahead. Cover; keep frozen.)

Scrape fork across surface of granita to form ice shavings. Mound granita in glasses and serve immediately. Serve with delicate buttery cookies such as pirouettes, small shortbreads, or tender madeleines.



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