



Oysters with Beet Granita made with Avonlea Petites™

INGREDIENTS

24 each	Avonlea Petite Oysters, shucked
2 cups / 500 ml	Red Beets, peeled & grated
1 each	Lemon, zest and juice
2 cups	Water
1/4 cup / 50 ml	Sugar
to taste	Salt
1/4 cup / 50 ml	Crème Fraiche
as desired	Fresh Mint, chopped

PREPARATION:

Place beets, water, sugar and salt into a medium pot; heat over medium-high heat and bring to a boil.

Reduce heat and cook for 15-20 minutes or until softened; remove from heat and allow to cool.

Add lemon juice & zest to the beet mixture and puree until smooth; strain through a fine mesh strainer.

Place beet liquid into a baking dish and put into a freezer. As the liquid begins to freeze occasionally stir it with a fork to create ice crystals. Once the mixture is frozen it is ready to use.

Place oysters onto a plate or serving platter. Top with a dollop of crème fresh.

Scrape some of the beet granita onto each oyster and garnish with mint. Serve cold.