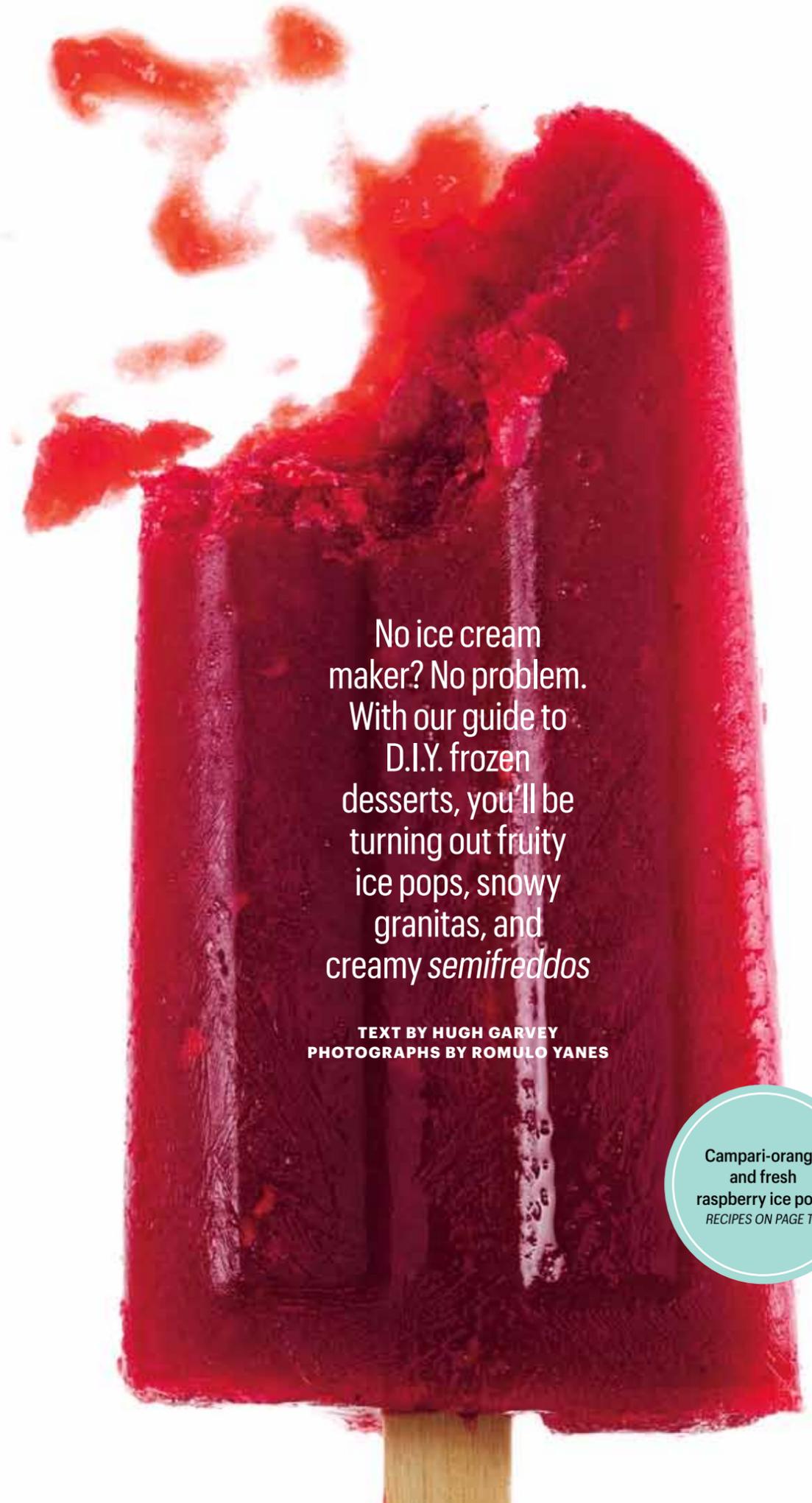


# Freeze!

*RIGHT WHERE YOU ARE...*



No ice cream maker? No problem. With our guide to D.I.Y. frozen desserts, you'll be turning out fruity ice pops, snowy granitas, and creamy *semifreddos*

TEXT BY HUGH GARVEY  
PHOTOGRAPHS BY ROMULO YANES

Campari-orange  
and fresh  
raspberry ice pops  
*RECIPES ON PAGE TK*

# granitas

In just a few hours, you can turn puréed fruit or sweet, strong espresso into Sicily's rustic take on sorbet. All you need to achieve that snowflake-like perfection is a fork and a pan.

## Watermelon Granita

**6 SERVINGS** *It's hard to believe that a three-ingredient dessert can deliver such a big flavor payoff. Try garnishing with a wedge of watermelon.*

- 4 cups (1¼ lb.) cubed seedless watermelon (from a 4-lb. melon)
- ½ cup sugar
- 1 Tbsp. fresh lime juice

Purée all ingredients in a blender until smooth. Pour into a 9x9x2" metal baking pan. Freeze mixture for 1 hour. Stir, mashing any frozen parts with the back of a fork. Cover and freeze mixture until firm, about 2 hours. Using a fork, scrape granita vigorously to form icy flakes. **DO AHEAD:** Can be made 3 days ahead. Cover tightly with foil and keep frozen. Give it a quick flake before serving.

## Almond Granita

**6 SERVINGS** *Easy-to-make almond milk is the rich, flavorful foundation for this icy treat.*

- 1¼ cups whole milk
- ½ cup almonds with skins (about 3 oz.), toasted, cooled, chopped
- ½ cup sugar
- ¼ cup almond paste (not marzipan; about 2½ oz.)

## 1 tsp. almond extract

Purée all ingredients with 1¼ cups water in a blender until smooth. Pour through a fine-mesh strainer into a 9x9x2" metal baking pan. Discard solids in strainer. Freeze mixture for 1 hour. Stir, mashing any frozen parts with the back of a fork. Cover and freeze mixture until firm, about 2 hours. Using a fork, scrape granita vigorously to form icy flakes. **DO AHEAD:** Can be made 3 days ahead. Cover tightly with foil and keep frozen. Give it a quick flake before serving.

## Espresso Granita

**6 SERVINGS** *Garnish this dessert with whipped cream and chocolate shavings, which are a snap to make with a vegetable peeler. If the chocolate is especially hard, as bittersweet chocolate tends to be, microwave it in 15-second intervals until it's soft enough to be shaved. The softer the chocolate, the larger the curls.*

- 2 cups hot espresso or very strong coffee
- ½ cup plus 1 Tbsp. sugar
- 1 tsp. vanilla extract
- ½ cup chilled heavy whipping cream
- Bittersweet chocolate shavings

Stir espresso, ½ cup sugar, and vanilla in a medium bowl until sugar dissolves. Pour into a 9x9x2" metal baking pan. Freeze for 1 hour. Stir, mashing any frozen parts with the back of a fork. Cover; freeze until firm, about 2 hours. Using a fork, scrape granita vigorously to form icy flakes. **DO AHEAD:** Can be made 3 days ahead. Cover tightly with foil; keep frozen. Give it a quick flake before serving.

Beat cream and remaining 1 Tbsp. sugar in a large bowl until peaks form. Divide granita among bowls or glasses. Top with whipped cream and garnish with chocolate shavings.



## GOOD TIMING

As soon as you put your base in the freezer, **set a timer for 60 minutes.** If you don't do this, you will forget, resulting in a solid block that's tough to scrape. (Trust us; we've learned the hard way.) **After the first hour,** the liquid will become slushy; mash down any big chunks. **Two hours later,** scrape the entire surface until it's as flaky as shaved ice. Forget to set your timer? All is not lost. Start scraping (and scraping...), or just blitz the block in the food processor a few times, return it to the pan, and freeze for 30 minutes to firm up. Then flake and serve.

PHOTOGRAPH BY ZACH DESART (FORK). HAND LETTERING BY RAY FRENDEL. ILLUSTRATION BY SARAH C. RUTHERFORD.



Watermelon Granita

Espresso Granita

Almond Granita

## COOL TOOL #1: STRONG FORK

This is manual labor, so use a fork with a solid, comfortable handle and four tines for all that scraping.



# semifreddos

Got eggs, sugar, and cream? Then you can make a striking *semifreddo* (that's Italian for half-cold). It's the lushest and creamiest of frozen desserts—no ice cream maker required.

## Pistachio, Strawberry, and Vanilla Semifreddo

SERVES 10

- 1 cup shelled unsalted pistachios
- 4 Tbsp. sugar, divided, plus ½ cup
- 1 cup whole milk, divided
- ¼ tsp. almond extract
- 1 vanilla bean, split lengthwise
- 1 cup fresh strawberries (about 4 oz.), hulled, halved
- 1 tsp. vanilla extract
- 2 large eggs, at room temperature
- ¼ tsp. kosher salt
- 1½ cups chilled heavy whipping cream

Line a metal loaf pan (approximately 9x5x3") with 2 layers of plastic wrap, leaving generous overhang on all sides.

Grind pistachios and 2 Tbsp. sugar in a food processor until very finely chopped. Transfer pistachio mixture to a small saucepan. Add ½ cup milk; bring to a boil. Remove from heat, cover, and let steep for 20 minutes. Pour through a fine-mesh strainer set over a medium bowl; discard solids in strainer. Stir in almond extract; set pistachio mixture aside.

Place remaining ½ cup milk in a separate

small saucepan. Scrape in seeds from vanilla bean; add bean and bring to a simmer. Remove from heat, cover, and let steep for 15 minutes. Pour through a strainer set over another medium bowl; discard bean and seeds in strainer and chill vanilla mixture.

Purée strawberries and 2 Tbsp. sugar in a food processor until smooth. Pour through a fine-mesh strainer set over another medium bowl, pressing on solids to extract as much juice as possible; discard solids. Stir in vanilla extract and set strawberry mixture aside.

Whisk eggs, remaining ½ cup sugar, and salt in a medium metal bowl. Set bowl over a medium saucepan of simmering water (do not allow bottom of bowl to touch water). Beat egg mixture at high speed until mixture is very thick, tripled in volume, and an instant-read thermometer inserted into it registers 170°, about 3 minutes. Remove bowl from over hot water and continue beating until thick and cool, about 3 minutes. Add one-third of egg mixture to each of the pistachio, strawberry, and vanilla mixtures; fold each just to blend.

Beat cream in a large bowl until soft peaks form. Add one-third of cream to each of the pistachio, strawberry, and vanilla mixtures; fold each just to blend. Cover vanilla and strawberry mixtures separately; chill. Pour pistachio mixture into pan; smooth top. Cover; freeze until firm, about 45 minutes. Gently pour strawberry mixture over pistachio layer; smooth top. Freeze until firm, about 45 minutes. Gently fold vanilla mixture to blend; pour over; smooth top. Freeze until firm, about 4 hours. **DO AHEAD:** Can be made 3 days ahead. Fold plastic wrap over; seal tightly and keep frozen.

Uncover semifreddo. Using plastic wrap as an aid, lift from mold. Invert onto a chilled

## SLICE 'N' EASY



### WRAP IT UP

Lining your loaf pan with plastic wrap makes it easier to remove the frozen semifreddo.



### MAKE THE CUT

For a picture-perfect slice, run a chef's knife under hot water for a few seconds, wipe it dry, then slowly push straight down into the semifreddo. Repeat for each piece.



### KEEP IT SEMI-SIMPLE

Don't have time to get the *tricolore* effect? Just make one flavor: Pick your favorite from the recipe here and triple the measurements. To serve, slice or just scoop it out.

PHOTOGRAPH BY ZACH DESART (KNIFE). FOOD STYLING BY VICTORIA GRANOF. HAND LETTERING BY RAY FRENDEL. ILLUSTRATION BY SARAH C. RUTHERFORD.

**COOL TOOL #2 A HEFTY CHEF'S KNIFE**  
The deep, heavy blade is ideal for making precise slices of semifreddo.

Pistachio, Strawberry & Vanilla Semifreddo

# Ice Pops

With produce at its peak sweetness, why buy sugary pops? Making your own is as easy as puréeing fruit, balancing it with sugar and a little citrus, and freezing it in a mold.

## Raspberry Pops

MAKES 10

- 3 6-oz. containers fresh raspberries
- ½ cup sugar
- 2 Tbsp. fresh lemon juice

Purée all ingredients and ¼ cup water in a food processor until smooth. Pour through a fine-mesh strainer set over a medium pitcher, pressing on solids to measure about 3½ cups purée. Divide among 10 molds. Cover; insert ice-pop sticks. Freeze until firm. Dip bottoms of molds into hot water for 20–30 seconds to loosen pops. Remove from molds and serve.

## Honeydew-Lime Pops

MAKES 10

- 4 cups 1" cubes peeled honeydew melon
- ½ cup fresh lime juice
- ¼ cup mild honey
- ¼ cup sugar

Purée all ingredients with ¼ cup water in a food processor until smooth. Pour through a fine-mesh strainer set over a medium pitcher, pressing on solids to extract purée. Divide among 10 molds. Cover; insert ice-pop sticks. Freeze until firm. Dip bottoms of molds into hot water for 20–30 seconds to loosen pops. Remove pops from molds and serve.



### COOL TOOL #3 A RETRO MOLD

These stainless-steel molds won't sully your pops with that plasticky freezer taste. Onyx molds, \$40; amazon.com

## Peach-Vanilla Cream Pops

MAKES 10

- ½ cup plus 2 Tbsp. sugar
- 1 vanilla bean, split lengthwise
- 4 cups sliced peeled ripe peaches (about 4 medium), or 16 oz. frozen sliced peaches, thawed
- ½ cup chilled heavy whipping cream
- ¼ cup Greek-style yogurt
- 2 Tbsp. amaretto (optional)

Place sugar and ½ cup water in a small saucepan. Scrape in seeds from vanilla bean; add bean. Bring to a boil over high heat, stirring until sugar dissolves. Transfer syrup to a small bowl; chill. Discard vanilla bean.

Purée syrup and peaches in a food processor until smooth. Pour through a fine-mesh strainer set over a medium pitcher, pressing on solids to extract about 2¼ cups purée. Whisk in remaining ingredients. Divide among 10 molds. Cover; insert ice-pop sticks. Freeze until firm. Dip bottoms of molds into hot water for 20–30 seconds to loosen pops. Remove pops from molds and serve.

## Strawberry-Blueberry Striped Pops

MAKES 10 Like the striped pops from the ice cream truck—without the artificial flavors and colors.

### STRAWBERRY PURÉE

- 1 lb. fresh strawberries, hulled, halved
- ¼ cup sugar
- 1 tsp. fresh lemon juice

### BLUEBERRY PURÉE

- 12 oz. fresh blueberries (about 2½ cups)
- ¼ cup sugar
- 1 tsp. fresh lime juice

STRAWBERRY PURÉE Purée all ingredients and

¼ cup water in a food processor until smooth. Pour through a fine-mesh strainer set over a medium pitcher, pressing on solids to extract about 1½ cups purée. Set aside.

BLUEBERRY PURÉE Purée all ingredients and 3 Tbsp. water in a food processor until smooth. Pour through a fine-mesh strainer set over a medium pitcher, pressing on solids to extract about 1¼ cups purée.

Pour 1 Tbsp. strawberry purée into each of 10 molds; freeze until barely firm, about 30 minutes. Add 1 Tbsp. blueberry purée to each mold. Freeze until barely firm, about 30 minutes. Repeat until molds are filled. Cover; insert ice-pop sticks. Freeze until firm. Dip bottoms of molds into hot water for 20–30 seconds to loosen pops. Remove pops from molds; serve.

## Campari-Orange Pops

MAKES 10 Campari, that bright and bitter Italian aperitif, brings balance (and just a bit of booze) to this sweet orange pop.

- ½ cup sugar
- 1¼ cups fresh orange juice
- ½ cup Campari
- ¼ cup fresh lemon juice

Bring sugar and ½ cup water to a boil in a small saucepan over high heat, stirring until sugar dissolves. Transfer syrup to a medium pitcher; chill until cold, about 1 hour.

Stir all remaining ingredients into syrup. Divide among 10 molds. Cover; insert ice-pop sticks. Freeze until firm. **DO AHEAD:** Can be made 1 week ahead. Keep frozen.

## Pineapple Paletas

MAKES 10 These Mexican-style pops are loaded with pieces of fresh fruit for incredible texture and flavor.

- ¾ cup sugar
- 4 cups (about 1½ lb.) finely diced fresh pineapple, divided
- 1 Tbsp. fresh lime juice

Bring sugar and 1 cup water to a boil in a small saucepan over high heat, stirring until sugar dissolves. Chill syrup until cold, about 1 hour.

Purée syrup and 2 cups pineapple in a food processor until smooth. Pour through a fine-mesh strainer set over a medium pitcher, pressing on solids to extract purée. Stir in lime juice and remaining 2 cups pineapple. Divide among 10 molds. Cover; insert ice-pop



Pineapple Paleta

Campari-Orange

Raspberry

Honeydew-Lime

Strawberry-Blueberry

Peach-Vanilla Cream

## POUR FORM

To avoid making a mess, we use a pitcher to pour the ice-pop mixture into the molds. Don't have one on hand? Strain the ingredients into a bowl, then transfer to a measuring cup with a spout.