MINTED GALLIANO BERRIES, WITH MANGO GRANITA
(5 Serves)

Ingredients:

2 Punnets of Strawberries (cut into wedges)
2 Punnets of Raspberries
2 Punnets of Blueberry
2 Mangoes (cut into Wedges)
8 Leaves of fresh Mint
50 ml. Galliano

Method:

Mix all the ingredients together in a Bowl and marinated for a few hours.

MANGO GRANITA

Ingredients:

200 gr. Ice Cubes
100 gr. Caster Sugar
3 Mango (peeled)
30ml. Vodka

Method:

Place all the ingredients into the blender and purée. Place the smooth puree on a tray in the freezer for 30 minutes. Remove and break up the ice crystals with a fork until mushy. Repeat for 2-3 hours until the granita has formed small pieces of flavoured ice. Fill up the Berries in a Glass and top with the Mango Granita.

Specially created for you by Bankstown Sports' Executive Chef, Helmut Gundendorfer