



## **Fruit Slushies**

Serves 4

### **Ingredients :**

- 1/2 cup water
- 1/2 cup Selati Castor Snow or Selati sweetener
- 250g chopped fruit of your choice (passion fruit, raspberries, blueberries etc.)
- 4 cups ice cubes

### **Methods :**

1. Place the water and sugar (if using) in a saucepan over low heat and stir until the sugar dissolves. Increase heat to medium-high and bring to the boil. Cook for 10 minutes. Set aside to cool slightly.
2. Add the fruit and bring to a simmer. Reduce heat to low and cook for 3 minutes or until the syrup changes colour. Strain the syrup into a jug. Sweeten with Selati sweetener to taste.
3. Transfer the fruit syrup to bottles and place in the fridge to cool.
4. Place the ice cubes in the jug of a blender and blend until finely crushed. Divide the crushed ice among serving glasses and drizzle over your choice of fruit syrup to serve.