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THE **L.A.**  
COOKBOOK

RECIPES FROM THE BEST  
RESTAURANTS, BAKERIES, AND BARS  
IN LOS ANGELES

RIZZOLI  
NEW YORK

## Paloma's Paletas / The Paloma

The paloma, that quintessential Mexican combination of grapefruit soda, lime, and tequila, rivals maybe horchata and micheladas in the realm of name-checked Angeleno drinks. From a fresh paleta company comes one that's, well, cooler. Edible flowers are suspended in this adorable grapefruit-lime pop. When served at sunset with tiny shots of tequila, you'll forget all about June gloom.

No molds on hand? **Option A:** Fill small tumblers, cover with foil, and poke a short skewer or stick in them. **Option B:** Make a granita. Pour the paleta mixture into a shallow glass or metal baking dish and freeze for 4 hours. Be diligent. Set a timer to give a thorough stir and scrape down the sides every 30 minutes, so ice crystals don't clump and the consistency remains smooth. The B version will keep for about a day.

### MAKES 6 PALETAS

**1½ cups (300 grams) water**

**½ cup (100 grams) sugar**

**1 pint (450 grams) grapefruit juice**

**Juice of 3½ limes (70 grams)**

**½ cup edible micro flowers**

In a small pot, combine ½ cup of the water and the sugar, and warm over medium heat until the sugar has completely dissolved. When the mixture just reaches a simmer, remove it from the heat, transfer to a bowl, and chill.

If you're squeezing your own fruits, here's your moment. In a large bowl, combine the grapefruit and lime juices (using a strainer to catch seeds will help), fully cooled simple syrup, and remaining 1 cup water. Stir to combine.

Prepare 3-ounce molds by sprinkling 2 teaspoons of edible flowers into each. Top off with the juice blend. Carefully place in the freezer, with ice pop sticks in the mold. Freeze until solid, at least 4 to 6 hours. When ready to serve, dip the molds (very) briefly in hot water to release the pops.

