

Chocolate Sorbet



Recipe Source: The Perfect Scoop

Sorbet

1 ½ cups + ¾ cup water

1 cup sugar

¾ cup cocoa powder

Pinch of salt

6 oz bittersweet or semisweet chocolate, finely chopped

½ tsp vanilla extract

→In a large saucepan, whisk together 1 ½ cups of water with sugar, cocoa powder, and salt. Bring to a boil, whisking frequently. Let it boil, continuing to whisk, for 45 seconds.

→Remove from heat and stir in the chocolate until it is melted. Then stir in the vanilla extract and the remaining ¾ cup water. Transfer the mixture to a blender and blend for 15 seconds.

→Chill the mixture thoroughly; freeze it in your ice cream maker according to the manufacturer's instructions. If the mixture has become too thick to pour into your machine, whisk it vigorously to thin it out.

Makes...1 quart of sorbet

