

# Chocolate sorbet



PREPARATION TIME

5 MINUTES

COOKING TIME

3/5 MINUTES

ICE CREAM MACHINE TIME

30 MINUTES

INGREDIENTS FOR 6 PEOPLE

140 g Dark chocolate (72% cocoa)

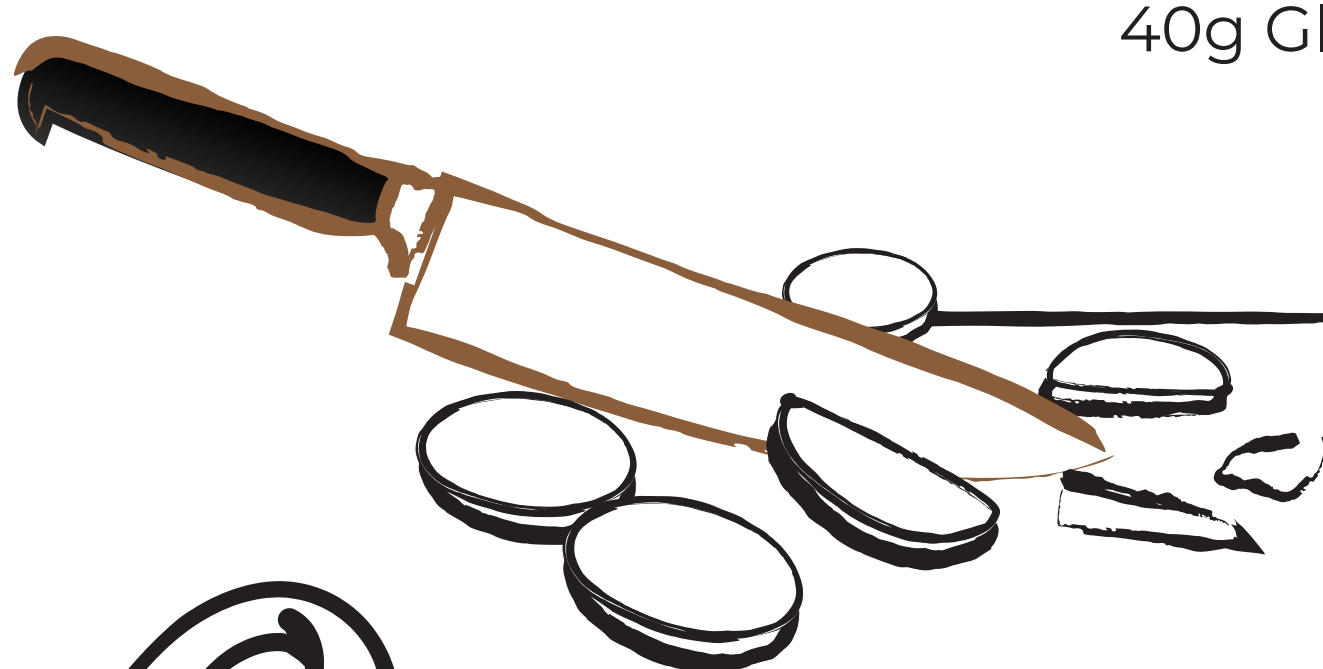
30 g Cocoa powder (Valrhona)

640 g water

140 g caster sugar

Fleur de sel

40g Glucose syrup (optional)



Chop the chocolate drops with a knife.

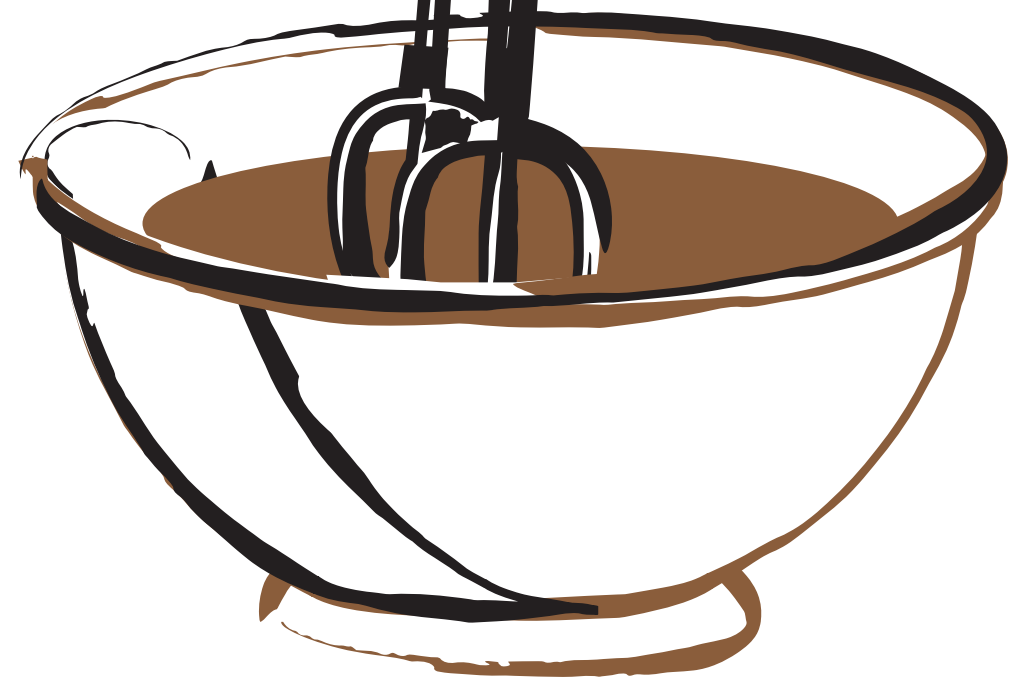


Boil the water with the sugar and the glucose syrup.

Add the cocoa powder, a pinch of fleur de sel and the chocolate in pieces.



Blend the mixture while hot and refrigerate for 24 hours.



The next day mix it a second time and put it in an ice cream maker.



Enjoy immediately or freeze for later enjoyment.



Serve with a pinch of fleur de sel.