

Chocolate Sorbet

Ingredients

For 4 people

- 320g of water
- 70g caster sugar
- 20g of glucose syrup
- 15g of UNSweetened cocoa powder
- 70g of 70% dark chocolate
- Guérande fleur de sel (optional)

Preparation

In a saucepan, boil the water, sugar and glucose. Then add the cocoa powder and a pinch of fleur de sel to the preparation, then pour everything over the chocolate. Let melt for 1 minute before mixing.

Mix while hot, then cover the preparation in contact with film and place it in the refrigerator for 24 hours. This stage is called maturation and it allows the fats contained in the chocolate to crystallize in order to obtain better abundance and refine the taste.

Once the 24 hours have passed, mix the preparation again then pour it into the turbine for 20 minutes (this may depend on your ice cream maker). Then place it in the freezer for 30 minutes so that it holds together properly.

To finish

Serve your sorbet balls, sprinkle them lightly with fleur de sel and enjoy.