

Dark Chocolate Sorbet

A sorbet with dark chocolate and no dairy for maximum chocolate-iness.

Work: 15 min | **Tags:** ice cream, vegan, vegetarian | **Servings:** 1 × pint

1 Mix Dry Ingredients

Amount	Name	Note
25 g	Sugar	white table sugar
50 g	Glucose Powder (38 DE)	
20 g	Dextrose	
5 g	Inulin	
30 g	Cocoa Powder	unsweetened, dutch process ("processed with alkali"), calculation based on 21 % fat content
1 g	Carob Bean Gum	also known as locust bean gum

Mix in a bowl.

2 Add Wet Ingredients

Amount	Name	Note
330 g	Water	
20 g	Raspberry Syrup	

Add and mix until combined.

3 Heat

Heat on a stove.

4 Add Chocolate

Amount	Name	Note
100 g	Dark Chocolate	~70% cocoa

