



A fun way to serve this sorbet is with a glass of coffee liqueur which can then be poured over the sorbet or drunk separately. It is equally delicious served with a delicate *crème anglaise* and perfectly ripe peaches, raspberries, oranges, nectarines or apricots and simple butter biscuits or tuiles.

## CHOCOLATE SORBET

Preparation time: 15 minutes  
Freezing time: 3-4 hours  
Use: ice-cream machine  
Serves: 4

100g (3½ oz) dark chocolate,  
minimum 60% cocoa solids, broken into pieces

100ml (3½ oz) water

60g (2½ oz) cocoa powder

### SUGAR SYRUP

250ml (9fl oz) water

150g (5oz) caster sugar

To prepare the sugar syrup, put the sugar and the water into a saucepan and bring to the boil without stirring, leave to bubble for about 5 minutes or until the sugar has dissolved, then remove from the heat.

While the sugar syrup is bubbling, melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Once it has melted, add the 100ml (3½ fl oz) water to the sugar syrup and reheat until warm, whisk in the cocoa, then add the melted chocolate, whisking together until smooth.

Churn in an ice-cream maker, following the manufacturer's instructions, until smooth.

**HINT:** It is a good idea to chill the sorbet down before churning it as it will set more quickly. To do this, place it over a bowl of water filled with ice cubes and stir occasionally, but be careful not to allow any of the water into the sorbet at this stage.



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