

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

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	<i>~70% cocoa</i>

