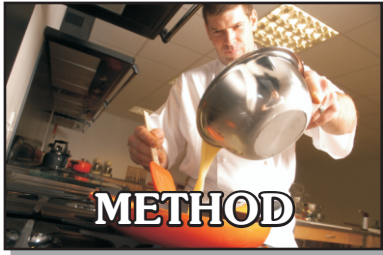


Chocolate Sorbet

150g	Dark chocolate (small chunks / callets)
75g	Dark cocoa powder
250g	Caster sugar
500ml	Water



Mix the cocoa powder and chocolate together in a bowl

Make a stock syrup by adding the sugar to the water and put in a pan. Bring to the boil and simmer for 15 minutes.

Whisk the syrup into the chocolate.

When all has melted and the mixture is smooth leave to cool.

Put in to ice cream, machine (or in a tub the freezer) and mix well every 15 minutes until set