

Recipe No. 08/2015

# Chocolate Sorbet

**Dairy-free and so simple to make. After a main meal, a small portion will glide down with ease. Serve with an espresso or even better, place a dollop on top of an espresso and serve in an espresso cup on a saucer. This recipe comes from one of our customers, Jonathan who although an extremely busy man, takes a keen interest in cooking and loves his Thermomix. Jonathan also has a huge culinary knowledge which he often shares. Thank you Jonathan.**

NB: Suitable for both TM5 and TM31

Preparation time: 5 minutes

Freeze overnight

Serves: 4 – 6 small portions

## Ingredients

275 g water  
40g unsweetened Dutch-process cocoa powder  
100g sugar  
85g dark chocolate (80% cocoa solids works well) broken into pieces  
1/4 tsp pure vanilla extract  
A pinch of salt



## Method

1. Place the water, cocoa powder, sugar, and chocolate into TM bowl. Heat **3 min/50°C/speed 1** until chocolate has melted.
2. Add vanilla and salt. Mix **10 sec/speed 6**. Place in small portions in freezer or pour into ice cube trays to freeze.
3. Once frozen, place back into TM bowl and whisk **20 sec/speed 10**. Scrape down sides of bowl with TM spatula and repeat. Serve immediately or store in freezer.

**thermomix**

  
**PORT-A-KITCHEN**  
An extra pair of hands in the kitchen

Tel: 011 974 1171

[www.sathermomix.com](http://www.sathermomix.com)