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by ewfood

GF Choc-Chip Sorbet



Ingredients

8fl oz. water
7oz. organic golden brown sugar or cane sugar
2.7oz. unsweetened cocoa powder
4 oz. dark chocolate, chopped
Pinch of teaspoon sea salt
1/8 tsp. xanthan gum
8fl oz. ice cold vanilla soy milk or coconut milk

Preparation

1. Boil the water in a kettle. In a bowl dissolve the sugar and cocoa in the water. Add the chocolate and whisk until it melts. Whisk in the remaining ingredients until combined. Cover the sorbet mixture and chill overnight.
2. After the mixture is thoroughly chilled pour it into a blender and blend until frothy. Then transfer it to an icecream maker and churn as per the instructions.

Cooks Note