

Chocolate sorbet

Ingredients

For 4 people

320g of water

70g of caster sugar

20g of glucose syrup

15g of unwell

70g of 70% dark chocolate

Guérande fleur de sel (optional)

Preparation

In a saucepan, boil the water, sugar and glucose. Then add the powder cocoa and a pinch of fleur de sel to the preparation, then pour everything over the chocolate. Let melt for 1 minute before mixing.

Mix hot, then film the preparation on contact and place it in the refrigerator for 24 hours. This step is called maturation and this allows the fats contained in the chocolate to crystallize in order to obtain better abundance and to refine its taste.

Once the 24 hours have passed, mix the preparation again and then pour it into the turbine for 20 minutes (it may depend on your sorbetic). Then place it in the freezer for 30 minutes so that it is held properly.

To finish

Serve your sorbet balls, sprinkle them slightly with fleur de sel and taste.