

Chocolate Sorbet

Ingredients

500 g water
130 g sugar
80 g cocoa
40 g milk powder
green sichuan pepper
salt
30 g sugar
3 g sorbet stabilizer
160 g chocolate

Method

Combine the first six ingredients in a medium saucepan and cook to 40 °C. Combine the second measurement of sugar with the stabilizer and whisk in slowly. Continue cooking until the base reaches 80 °C. Remove from heat, and pour in the chocolate. Let the mixture steep for 2 minutes, then blend with an immersion blender. Chill overnight. Strain through a chinois or superbag, then churn. Harden in the freezer for at least an hour.