

Espresso Chocolate Sorbet

<http://userealbutter.com/2009/12/17/espresso-chocolate-sorbet-recipe/>
slightly modified from [The Perfect Scoop](#) by [David Lebovitz](#)

2 1/4 cups (555 ml) espresso or strong coffee
1 cup (200 g) sugar
3/4 cup (75 g) unsweetened Dutch-process cocoa powder
pinch of salt
6 oz. (170 g) bittersweet or semisweet chocolate, finely chopped
1/2 tsp vanilla extract

Combine 1 1/2 cups (375 ml) of the espresso, the sugar, cocoa powder, and salt in a large saucepan (large because it bubbles up during boiling). Bring to boil, whisking frequently. Let it boil for about 45 seconds then remove from heat. Stir in the chocolate until melted. Then add the vanilla extract and remaining 3/4 cup of espresso. Pour the mixture into a blender and blend for 15 seconds. Let the liquid cool completely, then freeze it in your ice cream maker according to the manufacturer's instructions.