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*Recipes excerpted from **Making Artisan Gelato** by Torrance Kopfer. Published by Quarry Books, a member of Quayside Publishing Group, Beverly, MA. Copyright 2009. Reprinted with permission of the publisher. All rights reserved.*

While not as creamy as its gelato counterpart, chocolate sorbet will satisfy any chocolate lover. Use a dark chocolate with a cocoa percentage of 65 percent or higher to achieve ultimate chocolate intensity, or opt for a lower-percentage milk chocolate if a lighter flavor is desired. For a mocha variation, substitute 2 tablespoons (28 ml) of the water with an equal amount of strongly brewed espresso or add 1 teaspoon espresso powder.

Chocolate Sorbet

2-1/2 cups (570 ml) water
1 cup (200 g) granulated sugar
2/3 cup (60 g) unsweetened, Dutch-processed cocoa powder
7 ounces (200 g) dark chocolate, finely chopped
1/4 teaspoon (1.25 ml) pure vanilla extract
Pinch of salt

Place the water and sugar in a medium-size, heavy-bottomed saucepan over medium heat. Bring the mixture to a boil while stirring occasionally until the sugar fully dissolves, and continue to boil for about 1 minute.

Whisk in the cocoa powder until fully incorporated. Cook between 180°F and 190°F (82°C and 88°C) for 5 minutes, stirring constantly. Remove from the heat and stir in the chocolate, vanilla, and salt. Stir until smooth and fully combined. Set aside until cool.

Pour into a clean container, cover with a lid or plastic wrap, and chill in the refrigerator for at least 8 hours or overnight.

When ready, pour the chilled mixture into the ice-cream maker and process according to manufacturer's specifications.

Remove the finished sorbet from the ice-cream maker and place in a plastic container. Cover with plastic wrap by pressing the wrap gently against the top of the sorbet, affix lid to container, and place in the freezer to fully harden before serving.

Yield: approximately 1-1/2 quarts (900 g)