Peter Brett’s Chocolate Sorbet

**INGREDIENTS**
5 cups water
2¼ cups (1 pound) sugar
1 cup (4 ounces) cocoa powder
¼ teaspoon salt
¼ teaspoon cinnamon
2 teaspoons vanilla extract

**PREPARATION**
1. Bring water and sugar to a boil.
2. Whisk in cocoa powder, salt, and cinnamon.
3. Bring back to a boil while stirring, and then strain through a fine sieve.
4. Chill overnight.
5. Stir in vanilla extract and process in an ice cream machine.