



# 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.