

Chocolate Cherry Sorbet

This sorbet took 45 minutes to freeze, but my ice cream maker is 40 years old and lives in our garage because of the awful noise it makes. Making this sorbet is a three-day process. Once you mix the ingredients, they need to be refrigerated overnight for the flavors to blend. After freezing the sorbet, it needs to harden in the freezer for another day. For some reason, the sorbet melts quickly after serving it. My book club members and family enjoyed this treat.

The Recipe

You will get about a pint of sorbet, enough for 6 smallish servings.
You will need a mixer and an ice cream machine

Ingredients

Sorbet

$\frac{3}{4}$ cup of red cherry jam
 $\frac{1}{2}$ cup Dutch cocoa
 $\frac{1}{4}$ cup of sugar
a pinch of salt
2 cups water

Compote

a pound of pitted cherries
 $\frac{1}{4}$ cup sugar

Directions

Sorbet

Put the jam, cocoa, and sugar in a heavy saucepan and mix with a whisk. Gradually add two cups water, stirring constantly. Bring the mixture to a boil and continue to stir with a whisk. Put the mixture in a bowl, cool to room temperature, cover and chill overnight. This is important as the flavors need to develop.

The next day, pour the mixture in your ice cream maker and freeze according to manufacturer's instructions. Mine took 40 minutes, but I have a very old and cranky ice cream maker.

Spoon the sorbet into a container and freeze overnight.

Compote

For the cherry compote, sprinkle some sugar over the pitted cherries and let it stand for a few hours at room temperature.

When I made the sorbet the second time, I partially defrosted about a cup of pitted cherries, chopped them into small pieces and added them to the sorbet five minutes before it was finished in the ice cream maker.

Guten Appetit!

Recipe adapted from *Cooking Light*

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