

Tempranillo-Dark Chocolate Sorbet



This recipe is low fat, low cholesterol, non-dairy, vegan, and gluten free!

Ingredients:

1 ¼ cups water
1 cup Tempranillo
1 cup sugar
¾ cup high quality, unsweetened cocoa powder
pinch of sea salt
6 oz high quality, 64-66% dark chocolate
½ tsp vanilla extract

Yield: 1 quart

Serve with Renwood Tempranillo

Directions:

In a large non-aluminum saucepan, whisk together ½ cup water with the Tempranillo, sugar, unsweetened cocoa powder and salt. Whisking frequently, bring to a boil and cook for one minute. Remove from the heat. Stir in the dark chocolate, whisking until melted. Stir in the vanilla extract and remaining ¾ cup water. Cool to room temperature. Transfer cooled chocolate mixture into a blender and blend for 15 seconds. Chill the mixture thoroughly in the refrigerator, approximately one hour. Once chilled, whisk briefly and pour into the bowl of an ice cream machine. Freeze the mixture in your ice cream maker, according to the manufacturer's instructions.

Our Tempranillo is fuller in body and loaded with red fruit flavors and hints of chocolate.

This inspired me to create this bold, luscious and refreshingly light summertime chocolate dessert.

When making this recipe, have fun learning about the nuances of both the wine and chocolates.

Experiment with different chocolates and taste test each combination.

