

CHOCOLATE AND RASPBERRY SHERBET

INGREDIENTS

CHOCOLATE SHERBET:

70g ***DLA Naga 58% Dark Chocolate Couverture***

70g Granulated sugar

20g Cocoa powder

125g Milk

125g Water

RASPBERRY SHERBET:

200g ***Raspberry Filling & Topping***

100g Granulated sugar

100g Water

15g Lemon juice

METHOD:

1. Chocolate Sherbet: In a saucepan, bring milk and water to a boil.

2. In a bowl, mix granulated sugar and cocoa powder, then gradually add the boiled milk mixture while stirring.

3. Melt DLA Naga 58% Dark Chocolate Couverture in a double boiler, then add it gradually to the mixture and mix until smooth. Let it cool and let it set in the freezer.

4. Raspberry Sherbet: Put all the ingredients in a saucepan and bring to a boil while stirring. Let it cool, then freeze in the freezer.

5. Take out both of the sherbet from the freezer and randomly layer them in a container. Freeze for 1 more hour.

*Optional: Serve with crumbles if desired.

FEATURED PRODUCTS

Naga 58%
Dark Chocolate
Couverture



Raspberry
Filling & Topping

