

RUBY MARSHMALLOWS

Blackcurrent and Ruby Marshmallows

Format: Framed

Color & Flavor preservation: up to 6 weeks

Tips & Tricks: Blackcurrent pairing to enhance a fruit forward profile and bright color
Works well with other purees

Difficulty level:  Medium



1/ MARSHMALLOWS

INGREDIENTS	GRAMS	%
Sugar	375g	28,97%
Trimoline 1	125g	9,66%
Cassis puree	250g	19,32%
Trimoline 2	156,25g	12,07%
Gelatin mass	165g	12,75%
Citric acid	3g	0,23%
Ruby	220g	17,00%
TOTAL	1294,25g	100%

PROCEDURE

1. Cook the first trimoline, sugar and puree to 110°C
2. In a mixing bowl with a whip, combine the second amount of trimoline and gelatin mass
3. Once syrup is at 110°C pour over the ingredients in the mixing bowl
4. Whip the mixture on high speed to begin to cool and incorporate air
5. Melt the Ruby chocolate to 40°C
6. Fold in the Ruby chocolate and citric acid making sure there are no streaks
8. Cast the marshmallows into desired frame thickness
9. Allow to sit overnight before cutting, toss in coating

2/ MARSHMALLOW COATING

INGREDIENTS	GRAMS	%
Dextrose	160g	78.05%
Powdered sugar	30g	14.63%
Cornstarch	10g	4.88 %
Citric acid powder	4g	1.95 %
Drops purple color	1g	0.49%
TOTAL	204g	100%

PROCEDURE

1. Combine all dry ingredients in a coffee grinder
2. Once mixed, add in purple color as desired
3. Toss marshmallow after cutting