

CHOCOLATE MARSHMALLOWS



Chocolate Marshmallows

Sugar	450 g
PC002 Inverted sugar 1	140 g
PC002 Inverted sugar 2	200 g
Water	150 g
SP130 Gelatin sheets	17 unit (34 g)
F06.20047 Michel Cluizel Kayambe 72%	200 g
Cocoa powder	as needed

Heat the water and the inverted sugar 1 and cook at 110°C. Pour the inverted sugar 2 into the mixing bowl and pour the previous syrup on. Add the gelatin leaves previously soaked in cold water and whip the mixture until you get a fluffy texture. Whilst still warm, add the chocolate using a rubber spatula. Pour the mixture in a frame 40x40 cm previously greased. Leave to set for 24 hours . Cut and coat with cocoa powder.

