

RASPBERRY MARSHMALLOW

Ingredients

21g	Platinum Gelatine
113 g	Cold water for the Gelatine
500g	FreshRaspberries
170 g	Corn Syrup
60	Honey
350g	Caster sugar
115g	Water for the sugar syrup
1/4tsp	Salt
2tsp	Vanilla Extract
113g	Icing sugar for dusting
50g	Freeze Dried Raspberries (blitzed to powder)
300g	Tempered Ruby Chocolate

Equipment

Thermometer
Stand mixer with the whisk attachment
9"x9"x2" square pan (Width x Length x Height) You can use a 9"x13" pan as well, but your marshmallows will be much shorter.
Bench scraper or long knife for cutting

Method

You have to move quickly with marshmallows, as they set up very fast. Pre-measure all your ingredients, Have your candy thermometer, mixer and tools ready to go.

Cut the 1st piece of parchment paper to be 9"x13" and the 2nd to be 9"x 20". The longer piece is going to fold on top of the marshmallows later on.

Line the pan with 2 pieces of parchment paper going in opposite directions.

Oil the parchment paper as well. If you don't oil your pan and parchment paper, the marshmallows will stick.

Blitz the raspberries in a food processor and press through a sieve into a bowl. Leave to one side

Add the gelatine and cold water to the bowl of your stand mixer and let it absorb for 10 mins

Add the corn syrup, honey, sugar and water to a medium sauce pan. Stir together to combine, then turn the heat on to medium-high. Don't mix it again !! Cover the mixture with a lid and let the condensation gather for 5 minutes to wash down the sides of the pot and dissolve any rogue grains of sugar.

Remove the lid and reduce the heat to medium. Carefully attach your candy thermometer. Continue heating but do not stir! Heat until it reaches 115°C.

Once it reaches 115C, carefully remove the pan from the heat.

Turn your mixer on medium and slowly drizzle the sugar syrup into the mixer. Aim the stream so it goes between the whisk and the side of the bowl. If you pour onto the whisk you'll end up with hard bits of sugar in your marshmallows.

Add in the vanilla and salt, add the raspberry purée.

Turn your mixer up to high and whip for 10-15mins. When the mixer bowl is slightly warm to the touch, not hot or cold, it's done.

Grease a spatula (and your hand) with a vegetable oil and pour the marshmallow fluff into your prepared pan.

Then oil your hands or spatula again and spread the fluff out to the sides of the pan. It will be very sticky. Cover with the long end of the oiled parchment and smooth to the edges with your hands.

Let sit at room temperature for a minimum of 2 hours, preferably overnight. The longer you let them rest, the easier they will be to cut.

Once set up, lift the sides of the parchment paper to remove the marshmallows from the pan.

Using a sharp long kitchen knife, gently heat with a blow torch and make one cut of the marshmallow. Clean the

Cut your marshmallows into 2" squares (or whatever size you prefer).

Coat each marshmallow in more powdered sugar and frozen raspberries

Temper the ruby chocolate, brush off the excess icing sugar off each marshmallow and dip each marshmallow in the chocolate and allow to set on a mesh rack to set

Once set, place the marshmallows in an air tight container.