

# MARSHMALLOW



| INGREDIENTS                      | QUANTITIES (g) | PERCENTAGES (%) |
|----------------------------------|----------------|-----------------|
| Water (1)                        | 104            | 20,84           |
| Inverted sugar                   | 65             | 13,03           |
| Sugar                            | 195            | 39,08           |
| Vanilla paste                    | 6              | 1,20            |
| 325NH95 pectin                   | 6              | 1,20            |
| Water (2)                        | 52             | 10,42           |
| Xanthan gum                      | 6              | 1,20            |
| <b>Yumgo <i>WHITE POWDER</i></b> | <b>6,82</b>    | <b>1,37</b>     |
| Water (to hydrate the powder)    | 58,18          | 11,66           |
| <b>Total</b>                     | <b>499</b>     | <b>100</b>      |



## PROCESS

- Sift the vanilla paste with water (1).
- Boil water (2) with the pectin and set aside in a cool place.
- Cook water (1), trimoline, sugar to 110°C. At the end of the cooking add the xanthan gum and mix.
- Mix Yumgo White Powder and the water to rehydrate it.
- Pour the syrup over Yumgo White Powder rehydrated, then add the melted pectin mass.
- Whip the marshmallow at highest speed and pour into molds at 35°C.
- Store marshmallows in an airtight container at room temperature or in the freezer.



## TIPS

- Replace the water to hydrate the yumgo by a fruit puree or coffee to flavour the marshmallow.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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