

GELATINE MARSHMALLOW



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Water 1	100	16,6
Sugar	250	41,6
DE38 glucose sirup	100	16,6
Gelatine	11	1,8
Water 2 (to hydrate the gelatine)	55	9,2
Yumgo <i>WHITE POWDER</i>	9	1,5
Water 3 (to hydrate the powder)	76	12,7
Coloring	-	-
Flavoring	-	-
Total	601	100,0



PROCESS

- Bring water (1) and sugar to the boil, add glucose and cook at 130°C. Decook with gelatin rehydrated with water (2).
- Mix Yumgo White powder and water (3) to rehydrate it.
- Whisk the rehydrated Yumgo White powder and pour in the syrup. Add the coloring.
- Add flavoring when marshmallow is almost cool.
- Smooth the marshmallow in a greased 20x20cm frame.
- Leave to crystallize for 12 hours at room temperature.



CONSEILS

- Replace water 3 by a fruit puree of your choice to flavour your marshmallow.

For your questions and projects, contact us at innovation@yumgo.fr

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