

GELATIN Recipes

An original École Valrhona recipe



Blackcurrant & Bergamot Marshmallow

- 55 g SOSA Gelatin powder 220 Bloom**
- 110 g Mineral water**
- 675 g Caster sugar**
- 210 g Invert sugar**
- 300 g Blackcurrant purée**
- 300 g Invert sugar**
- 140 g Bergamot purée**

Hydrate the gelatin powder in the water. Cook the caster sugar, the smaller portion of invert sugar and the blackcurrant purée at 230°F (110°C).

In the bowl of a stand mixer, combine the cooked syrup with the remaining invert sugar and the bergamot purée.

Melt the gelatin in the microwave, then combine with the hot syrup mixture.

Beat until a ribbon forms.

Immediately pour the marshmallow at 95-105°F (35-40°C) into a frame.

Store in a dry place.

Tip: You can ensure a cleaner cut by adding 7g of agar-agar, mixed in with the sugar, before boiling the syrup and purée.