

Marshmallow - different flavours

Confectionary



RECIPE QUANTITY	3	variations	RECIPE NUMBER	KF70009
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Marshmallow - different flavours

910 g Marshmallow Lemon	32.1oz
910 g Marshmallow Orange	32.1oz
910 g Marshmallow Mint	32.1oz

Felchlin Marketing Material

1 g Silicon frame white, 5 mm	0.04oz
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Basic recipes

Marshmallow Lemon

250 g granulated sugar	8.82oz
90 g water	3.17oz
90 g invert sugar	3.17oz
154 g Gelatine mix solution	5.43oz
146 g invert sugar	5.15oz
180 g Lemonosa Filling Lemon Cream, firm	6.35oz

Heat the sugar, the water and the first invert sugar amount to 112°C/ 233.6°F. Place the second quantity of invert sugar and the melted Gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35-40°C/ 95-104°F gently incorporate the melted Lemonosa max. 32°C/ 89.6°F.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

Tip: When using gelatine leaves, divide

the weight of the gelatine mixture by 7. The result will be the grams of gelatine leaves needed (without hydrating).

Marshmallow Orange

250 g granulated sugar	8.82oz
90 g water	3.17oz
90 g invert sugar	3.17oz
154 g Gelatine mix solution	5.43oz
146 g invert sugar	5.15oz
180 g Orangeosa Filling Orange	6.35oz

Heat the sugar, the water and the first invert sugar amount to 112°C/ 233.6°F. Place the second quantity of invert sugar and the melted Gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35-40°C/ 95-104°F gently incorporate the melted Orangeosa max. 32°C/ 89.6°F.

Marshmallow Mint

250 g granulated sugar	8.82oz
90 g water	3.17oz
90 g invert sugar	3.17oz
154 g Gelatine mix solution	5.43oz
146 g invert sugar	5.15oz
180 g Mintosa, filling mint	6.35oz

Heat the sugar, the water and the first invert sugar amount to 112°C/ 233.6°F. Place the second quantity of invert sugar and the melted Gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35-40°C/ 95-

104°F gently incorporate the melted Mintosa max. 32°C/ 89.6°F.

FELCHLIN PRODUCTS

DF62	Mintosa, filling mint
DK25	Lemonosa Filling Lemon Cream, firm
DK26	Orangeosa Filling Orange
VO30	Silicon frame white, 5 mm