

Dark chocolate truffle, vanilla marshmallow heart

Recette pour 12 Tapas

Description

L'idée déco

Make sure to lower the speed of the blender once you pour the sugar on the egg whites. If not your marshmallows will be chewy.

Don't wait too long before coating the marshmallows with the chocolate, if not the chocolate will harden and you won't get a proper coating.

Ingrédients

Marshmallow

- 50 Gr Glucose
- 150 Ml Water
- 500 Gr Sugar
- 8 Leaf(ves) Gelatin
- 120 Gr Egg white
- 15 Ml Vanilla extract

Coating

- 500 Gr Dark chocolate
- 350 Ml Chocolate sprinkle

Préparations

Temps de préparation **120.00 mins**

Temps de repos ? **240.00 mins**

Marshmallow

In a pot pour water then glucose then sugar. Cook at high heat and place a thermometer on the edge of the pot.

With an electric blender, whip your egg whites into firm peaks.

Put your gelatin leaves in cold water.

Once the sugar mix reach 121°C/128°C (249°F/262°F) remove from heat. Press the leaf with your hands to remove the water and melt them in the sugar mix.

Pour the mix onto the egg whites. Keep mixing (do not stop the blender).

Let mix for 2 minutes and lower the speed, add the liquid vanilla extract and let cool down.

Pour in a pastry bag and draw some marshmallow balls on a cooking paper or a greasy tray and let aside in the fridge for at least 2 hours.

Chocolate

Melt the dark chocolate in a water bath.
Let cool down aside.

Spread the chocolate on cooking paper using a spatula then roll a marshmallow in it.

Or dip you fingers in the chocolate and roll the marshmallows in your hand.

Once your marshmallow is well coated, roll them in chocolate sprinkles.

Bon appétit!