



Basic marshmallows

With this basic recipe you can make your own marshmallows of egg white powder, ligqued glucose and gelatin. Simply follow the steps in the recipe.

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Glucose Syrup 375 g

F54430
€4.99



Patisse Silver-Top Baking Plate
39,6x27,5cm

P03639
€12.99



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Patisse Cookie Cutter Round 4 cm

P01932
€1.29

Ingredients

- 250 g FunCakes Icing Sugar
- 1 tbsp FunCakes Glucose Syrup
- 10 g FunCakes Egg White Powder High Whip
- 4 sheets Dr. Oetker Gelatin Leaves White
- 135 ml water
- Flavoring or coloring of choice

Tools

- Patisse Silver-Top Baking Plate 39.6x27.5 cm
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Patisse Cookie Cutter Round 4 cm
- Mixing bowl
- Mixer
- Heavy-bottomed saucepan

Step 1: Make the syrup

In a heavy-bottomed saucepan on low heat, mix 75 ml water, 250 g FunCakes Icing Sugar and 1 tablespoon FunCakes Glucose Syrup. Bring the syrup to a boil and let it simmer for about 5 minutes. It's ready when a drop of syrup dropped into a glass of cold water holds its shape.

Step 2: Make the foam

Mix 10 g FunCakes Egg White Powder High Whip with 60 ml water in a bowl and whip until stiff peaks form. Pour in the syrup and continue whipping until the foam has cooled.

Step 3: Prepare the gelatin

Soak 4 sheets of Dr. Oetker Gelatin Leaves White in cold water for 10 minutes, then dissolve them in a little hot water. Whisk the dissolved gelatin into the egg white foam. Now you can also stir in flavoring and/or coloring if desired.

Step 4: Finish the marshmallows

Place a sheet of Patisse Baking Paper on the Patisse Silver-Top Baking Plate or a shallow dish and spread the egg white mixture over it. Let it set for about 4 hours at room temperature. Use the Patisse Round Cookie Cutter 4 cm to cut marshmallows from the sheet.