

Marshmallow sundaes



These cute marshmallow sundaes are the perfect treat on a summer day! Also great as a dessert after a barbecue.

Boodschappenlijstje

Patisse Wooden Brush -1.5cm-



P02420

€2.09

Other materials:

- Fine granulated sugar
- 150 ml cream
- Cream firming agent
- Cherries

Make the marshmallows according to the [basic recipe](#) or use readymade marshmallows.

Melt 250 gram chocolate melts in the microwave, au bain-marie or in the chocolate melter. Fill only the basket with the chocolate. Let the chocolate harden and carefully tap the baskets out of the mold.

Colour the sugar with the colouring in the desired colours. Stir the colouring true the sugar. Lubricate the marshmallows with a thin layer of piping gel and roll them true the coloured sugar.

Place the marshmallows in the chocolate baskets and pour a bit of chocolate over them. Let this harden.

Beat the cream with some firming agent and some sugar. Place tip 21 in a decorating bag and fill this with the cream. Pipe a swirl on top of the marshmallow and decorate this with a cherry.

Made possible by Wilton. 