



## Marshmallows

Method: cook Fruit'Purée (1) with invert sugar (1) and sugar at 110°C/230°F. Soak the gelatin in cold water and dissolve it in Fruit'Purée (2). Whisk invert sugar (2) in a mixer. Add the syrup at 110°C/230°F and the gelatin/Fruit'Purée mixture. Continue mixing until the mixture has cooled to room temperature. Pour into a mold coated with either potato starch or icing sugar. Leave overnight and then cut into pieces.

	SUGAR	BRIX	FRUIT'PURÉE 1	MARSHMALLOWS			FRUIT'PURÉE 2	INVERT SUGAR (2)	WATER (1)	WATER (2)
				SUGAR	INVERT SUGAR (1)	GELATIN (200 BLOOM)				
Blackcurrant	0%	17,0	850	850	265	76	150	380		
Blackcurrant Noir de Bourgogne	0%	22,0	850	850	265	76	150	380		
Strawberry	10%	17,0	850	850	265	76	150	380		
Fraise Senga	0%	8,0	850	850	265	76	150	380		
Strawberry Senga	0%	10,0	850	850	265	76	150	380		
Wild strawberry & Mara des bois strawberry	0%	10,0	850	850	265	76	150	380		
Raspberry	0%	10,0	850	850	265	76	150	380		
Fruits rouges	0%	11,0	850	850	265	76	150	380		
Red sour cherry	0%	18,0	850	850	265	76	150	380		
Redcurrant	0%	11,0	850	850	265	76	150	380		
Blackberry	0%	11,0	850	850	265	76	150	380		
Blueberry	0%	11,0	850	850	265	76	150	380		
Apricot	0%	12,0	850	850	265	76	150	380		
Sea buckthorn	0%	6,0	850	850	265	80	150	380		
Coing	0%	15,0	850	850	265	76	150	380		
Fig from Provence	0%	22,0	850	850	265	76	150	380		
Kiwi	0%	15,0	850	850	265	76	150	380		
Melon	0%	10,0	850	850	265	76	150	380		
Mint	0%	14,0	850	850	265	76	150	380		
Mirabelle plum	0%	22,0	850	850	265	76	150	380		
White peach	0%	10,0	850	850	265	76	150	380		
Ruby peach	0%	12,0	850	850	265	76	150	380		
Yellow peach	0%	11,0	850	850	265	76	150	380		
Williams pear	0%	14,0	850	850	265	76	150	380		
Granny Smith apple	0%	12,0	850	850	265	76	150	380		
Green rhubarb	0%	5,0	850	850	265	76	150	380		

	SUGAR	BRIX	FRUIT PURÉE 1	MARSHMALLOWS			FRUIT PURÉE 2			
				SUGAR	INVERT SUGAR (1)	GELATIN (200 BLOOM)		INVERT SUGAR (2)	WATER (1)	WATER (2)
Pineapple	0%	13,0	850	850	265	76	150	380		
Banana	0%	22,0	850	850	265	76	150	380		
Soursop	0%	14,0	850	850	265	76	150	380		
Prickly Pear	0%	12,0	850	850	265	76	150	380		
Passion fruit	0%	13,0	850	850	265	76	150	380		
Exotic fruits	0%	15,0	850	850	265	76	150	380		
Ginger	0%	3,0	850*	850	265	80	75	380		
Pink guava	0%	8,0	850	850	265	76	150	380		
Lychee	0%	14,0	850	850	265	76	150	380		
Mango	0%	18,0	850	850	265	76	150	380		
Coconut	0%	8,5	850	850	265	76	150	380		
Bergamot	0%	9,0	850	850	265	80	150	380		
Calamansi	0%	10,0	850	850	265	76	150	380		
Lemon	0%	8,0	850	850	265	76	150	380		
Lemon Crushed	0%	8,0	850	850	265	76	150	380		
Lime	0%	9,0	850	850	265	76	150	380		
Kumquat	0%	15,0	850	850	265	80	150	380		
Mandarin	0%	11,0	850	850	265	76	150	380		
Orange	0%	11,0	850	850	265	76	150	380		
Blood orange	0%	12,0	850	850	265	76	150	380		
Grapefruit	0%	10,0	850	850	265	76	150	380		
Sudachi	0%	8,0	850	850	265	76	150	380		
Yuğu	0%	9,0	850	850	265	76	150	380		
Raspberry Mecker, France	0%	10,0	850	850	265	76	150	380		
Passion fruit	0%	13,0	850	850	265	76	150	380		
Abriconilla Fleur de Sel	10%	22,0	850	850	265	80	150	380		
Banalime Ginger	0%	17,0	849	849	264	67	149	378		
Berriollette	10%	20,0	850	850	265	76	150	380		
Cherrymome	10%	27,0	850	850	265	80	150	380		
Espel'peach	0%	10,0	850	850	265	75	150	380		
Exotic Ginger	0%	16,0	849	849	264	67	149	381		
Hibis'pear	0%	16,0	850	850	265	76	150	380		
Lucosis	0%	12,0	850	850	265	76	150	380		
Lych'Y Pink	10%	22,0	850	850	265	76	150	380		
Cara'Tatin	13,3%	31,0	850	850	265	76	150	380		
Red Fennel	10%	16,0	850	850	265	80	150	380		
White almond	0%	74,0	1000	2250	700	200		1000	2250	400
Roasted hazelnut	0%	72,0	1000	2250	700	200		1000	2250	400
Green pistachio	0%	74,0	1000	2250	700	200		1000	2250	400

\*Replace by water.