

# Strawberry Marshmallow

**Green  
house**  
Your Solution For BARESCA



<b>Gelatin</b>	12 g
<b>Cold Water</b>	59 g
<b>Hot Water</b>	59 g
<b>Granulated Sugar</b>	150 g
<b>Corn Syrup/Liquid Glucose</b>	80 g
<b>Salt</b>	0.5 g
<b>Egg White</b>	45 g
<b>GH Strawberry Emulco</b>	8 g
<b>Icing Sugar</b>	an g

**Preparation Time** : 20 minutes

**Setting Time** : overnight

*Makes around 100 pcs (2cm X 2cm X 2cm)*

## Directions:

1. Brush a 15 cm X 15 cm X 2cm baking dish with oil. Line with parchment, allowing a 2-inch overhang on the long sides. Brush parchment with oil and set aside.
2. Bloom gelatin with cold water and set aside for at least 5 minutes.
3. Put granulated sugar, corn syrup/liquid glucose, salt, and hot water into a medium saucepan. Bring to a boil over high heat, stirring to dissolve sugar. Cook, without stirring, until mixture registers 116°C. Remove from heat
4. In the mixing bowl, whisk egg white till fluffy and gradually add the hot syrup into the egg whites and increase to high speed to whisk the meringue till stiff peak, followed by pouring in the gelatin solution. Continue to whip for 6 minutes and add GH Strawberry Emulco at the last 2 minutes.
5. Pour into prepared dish, and smooth with an offset spatula. Set aside, uncovered, until firm, about 3 hours.
6. Sift some icing sugar onto a work surface. Unmold marshmallow on top of icing sugar, and remove parchment. Lightly brush a sharp knife with oil, then cut marshmallow into 2cm squares. Coat each cube with icing sugar.

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