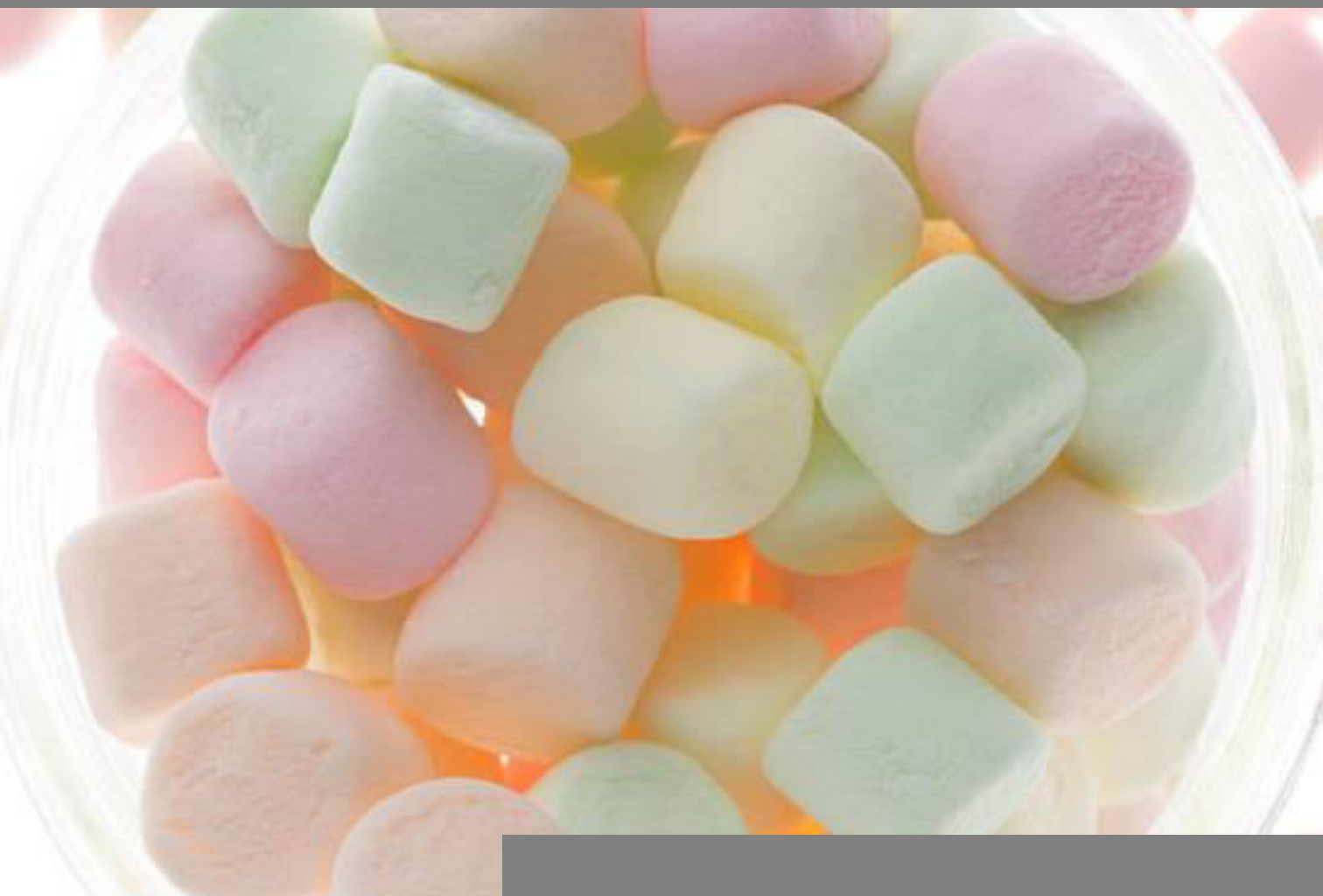


# MARSHMALLOWS (2/2)

## - Indulgent flavours -



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# MARSHMALLOWS

## - Indulgent flavours -

### INGREDIENTS & SUPPLIERS

Gelatine 250 bloom  
Pectin YM-115-L

Arlès Agroalimentaire  
Azelis France

### APPLICATION RECIPE

#### Mix 1:

880940 Gelatine 250 bloom  
Water

#### Mix 2:

880938 Sugar  
881208 Pectin  
Water  
  
331293 Glucose syrup  
  
**Flavour(s)**  
330288 Citric acid MH  
Colouring agent(s)



40.00 g  
105.00 g

488.00 g  
6.60g  
224.40 g

136.00g

QS  
QS  
QS

### OPERATIVE INSTRUCTIONS

- 1°) In a beaker, heat the water from mix 1 to 70°C. Gradually pour the gelatin. Stir until complete dissolution of the gelatin; maintain the beaker at 70°C, over a bain-marie under slight stirring.
- 2°) Combine sugar, spray dried glucose and water from mix 2 in a pan. Heat up to 110°C/113°C, until complete sugar dissolution.
- 3°) Let mix 2 cool down to 80°C/90°C, add mix 1 and stir well.
- 4°) Add the inverted sugar syrup.
- 5°) Let the syrup cool down to 50°C. Beat the mixture using a whisk at maximum speed.
- 6°) Add the flavour, coloring agent(s) and stir well.
- 7°) Roll out the dough to rest on a thin layer of vegetable fat at room temperature, for a whole night.
- 8°) Cut marshmallow into squares and dust them with a mix of 1/3 corn starch and 2/3 icing sugar.



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# MARSHMALLOWS

## - Indulgent flavours -

### FLAVOURS

#### *1/ Vanilla*

LA 07230/5 – Vanilla flavour 35.8%Vol.  
Recommended dosage → 4 g/Kg



#### *2/ Vanilla Cream*

LA 10532 – Vanilla cream flavour  
Recommended dosage → 2 g/Kg



#### *3/ Strawberry candy*

LA 03511/1 – Strawberry flavour  
Recommended dosage → 2 g/Kg

#### *4/ Marshmallow*

LA 04090/1 – Marshmallow flavour  
Recommended dosage → 2.5 g/Kg



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# MARSHMALLOWS

## - Indulgent flavours -

### FLAVOURS

#### *5/ Cream Soda*

LA 03848/1 – Cream soda flavour  
Recommended dosage → 0.8 g/Kg



#### *6/ Cola*

LA 05750 – Cola flavour  
Recommended dosage → 2.5 g/Kg



#### *7/ Chocolate Biscuit*

LA 05215/5 – Chocolate biscuit flavour  
Recommended dosage → 3 g/Kg

#### *8/ Coffee*

LA 10480 – Coffee flavour  
Recommended dosage → 2.5 g/Kg



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