

# Marshmallows

Different flavours



Recipe for 3 different variations

Recipe No.: KF70009

## Marshmallow Lemon

250 g	8.82 oz	granulated sugar
90 g	3.17 oz	water
90 g	3.17 oz	invert sugar
154 g	5.43 oz	Gelatine Mix
146 g	5.15 oz	invert sugar
180 g	6.35 oz	Lemonosa, Filling Lemon

Heat the sugar, the water and the 45 g of invert sugar to 112°C. Place the second quantity of invert sugar and the melted gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35-40°C/ 95-104°F gently incorporate the melted Lemonosa 32 -34°C/ 89.6-93.2°F. Sprinkle a bit of dextrose powder on top of a teflon sheet and place 3 silicone red quadro frame (total 1,5cm/ 0,6 inches) on top. Spread the marshmallow, then sprinkle a bit of dextrose on top. Place another teflon sheet. Let set, then cut with a cutting guitar.

## Marshmallow Orange

250 g	8.82 oz	granulated sugar
90 g	3.17 oz	water
90 g	3.17 oz	invert sugar
154 g	5.43 oz	Gelatine Mix
146 g	5.15 oz	invert sugar
180 g	6.35 oz	Orangeosa Filling Orange

Heat the sugar, the water and the 45 g of invert sugar to 112°C. Place the second quantity of invert sugar and the melted gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk

at high speed with the machine. When the temperature has fallen to 35-40°C/ 95-104°F gently incorporate the melted Orangeosa 32 -34°C/ 89.6-93.2°F. Sprinkle a bit of dextrose powder on top of a teflon sheet and place 3 silicone red quadro frame (total 1,5cm/ 0,6 inches) on top. Spread the marshmallow, then sprinkle a bit of dextrose on top. Place another teflon sheet. Let set, then cut with

## Marshmallow Mint

250 g	8.82 oz	granulated sugar
90 g	3.17 oz	water
90 g	3.17 oz	invert sugar
154 g	5.43 oz	Gelatine Mix
146 g	5.15 oz	invert sugar
180 g	6.35 oz	Mintosa

Heat the sugar, the water and the 45 g of invert sugar to 112°C. Place the second quantity of invert sugar and the melted gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35-40°C/ 95-104°F gently incorporate the melted Mintosa 32 -34°C/ 89.6-93.2°F. Sprinkle a bit of dextrose powder on top of a teflon sheet and place 3 silicone red quadro frame (total 1,5cm/ 0,6 inches) on top. Spread the marshmallow, then sprinkle a bit of dextrose on top. Place another teflon sheet. Let set, then cut with a cutting guitar.

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## Basic recipe

### Gelatine Mix

100 g 3.53 oz gelatine powder

600 g 21.16 oz water

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

### Felchlin Marketing Material

Silicon frame red

#### *Felchlin products*

Art. no	Products
DF62	Mintosa, Filling Mint
DK25	Lemonosa, Filling Lemon, Lemon Praline Cream, firm
DK26	Orangeosa Filling Orange, Orange Praline Cream, firm
VO30	Silicon frame red