

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