

RECIPE BY FRÉDÉRIC HAWECKER

Chocolate marshmallow bites

Recipe in 3 steps

1 Orange marmalade

Whole oranges	2g	0.0 %	Cut 2 oranges into fine slices and semi-candy them in a syrup made with 200 g of water and 200 g of sugar.
Sucrose	200g	9.1 %	
Water	200g	9.1 %	Heat the orange and lemon juice.
Orange juice	1000g	45.8 %	Add the sugar and pectin then bring to the boil.
Sucrose	110g	5.0 %	Add the sugar and the semi-candied oranges.
Pectin NH	20g	0.9 %	Heat to 63 Brix.
Sucrose	640g	29.3 %	Mix well, then pour into silicone moulds.
Lemon juice	10g	0.4 %	
Total	2182g	100%	

2 Cocoa shortbread

Dairy butter	220g	31.3 %	Mix all the ingredients.
T55 flour	215g	30.6 %	Leave to sit in the fridge.
COCOA POWDER 22/24%	25g	3.5 %	Spread out in a 2.5 mm layer and cut shapes corresponding to the moulds.
Icing sugar	120g	17.0 %	Cook at 150°C for around 20 min.
White almond powder	120g	17.0 %	Place on top of the marshmallow.
Salt	2g	0.2 %	
Total	702g	100%	

3 Chocolate marshmallow

Invert sugar	220g	16.5 %	Heat the water, glucose and invert sugar to 110°C.
40DE crystal glucose	350g	26.3 %	Pour over the invert sugar and melted gelatin mass.
Water	160g	12.0 %	Whip thoroughly and add the melted cocoa paste with the spatula.
Invert sugar	200g	15.0 %	Pipe over the orange marmalade.
Gelatin mass 1/5	240g	18.0 %	It's advisable to coat partially.
PURE COCOA PASTE MADAGASCAR	160g	12.0 %	
Total	1330g	100%	