



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Winter



FINISHED PRODUCT

Confectionery

RUBY MARSHMALLOW

INGREDIENTS

Group 1

Ingredient	KG
Bakels Actiwhite	0.050
Water	0.500
Glucose	0.250
Water	0.250
Agar-agar	0.011
Sugar	1.100
Aromatic Vanilla Extra Flavour	0.020
Bakels Chockex Premium Ruby	-
Almond paste	-
Ruby Truffle	-
Total Weight: 2.181	

METHOD

1. Roll out almond paste about 3 mm thick. Cut out rounds about 3 cm and bake at 170 degrees to nice and golden.
2. Mix Actiwhite with water and set a side for 20 minutes.
3. Mix granulated sugar with agar-agar in a pan. Add water and glucose and boil ti 121 degrees.
4. Start whisking the eggwhite when the sugar is 115 degrees. Pour the boiling sugar gently over the meringue.
5. Whisk at full speed for 1 minute, and then on medium speed until the meringue is cold. Add the aroma.
6. Pipe 10-15 g of Ruby Truffle on the almond base.
7. Pipe tops of meringuee on the baked almond bases and put in freezer over night.

8. Dip the room tempered marshmallows in Chockex Premium Ruby. Decorate as desired.