

Marshmallows

Yield 112 pieces

<u>Ingredients</u>	<u>Measure</u>	
Gelatin	20g	.75oz
Water, cold	115g	4oz
Granulated sugar	340g	12oz
Glucose syrup (corn syrup)	170g	6oz
Honey	55g	2oz
Invert sugar	55g	2oz
Water	85g	3oz
Vanilla extract	10g	1 tbsp
Dark couverture, tempered		

Procedure:

1. Bloom gelatin with first water.
2. Combine the sugar, glucose, honey, invert sugar, and water in a sauce pan and heat to 252° F.
3. Pour the cooked syrup into a mixer bowl and cool to 212° F
5. Melt the bloomed gelatin over a hot water bath
6. Mix the gelatin with the sugar syrup and whip on as high a speed as possible (without messing up the kitchen) for 8 minutes, or until well aerated. Add the vanilla
7. Pour onto well-oiled parchment paper
8. Place a piece of oiled parchment on top and smooth out. Allow to set over night
9. Dust with a mixture of equal parts confectioners' sugar and cornstarch and cut to size