

FRUIT MARSHMALLOW

(YIELD: 1 10"-BY-17" CASEROLE DISH)



INGREDIENTS

1. 160g fruit pulp (e.g. pineapple) or fruit juice/syrup (e.g. mango syrup or fruit jam)
2. 175 ~ 230g sugar (~200g for the pineapple flavor)
3. (a) 80g (b) 100g corn syrup
4. 18g gelatin powder
5. 35g water
6. Some corn starch
7. Some oil or melted butter

PREPARATION

1. Mix gelatin powder & water together, dissolve the gluten. If needed, add a little bit more water.
2. Add (b) 100g of corn syrup into the gluten water mixture.
3. Put fruit pulp, sugar, and (a) 80g of corn syrup in a (ceramic) pot and cook until the mixture reach to 240 degrees Fahrenheit (or 115 degrees Celsius).
4. After the mixture is cooked to the desired temperature, pour the mixture into a kitchen aid mixer bowl or a large bowl if a hand mixer is used.
5. Add the hot mixture into the bowl and mix for 8-10 minutes until sticky but airy. The volume should double.
6. Grease the baking container 10"x17" (4.0QT) with spray.
7. Pour the mixture into the greased container and leave it in room temperature for about an hour to cool.
8. When ready to cut, grease the knife, dust and dip corn starch to the marshmallow as needed. Cut into any desirable size for final presentation.