



Marshmallow

SUGAR SYRUP

INGREDIENTS

ZUCCHERO INVERTITO	g 300
WATER	g 250
SUGAR	g 950

PREPARATION

Cook sugar, water and INVERTED SUGAR at 110 ° C and then pour it into the mixer.

MARSHMALLOW

INGREDIENTS

LILLY NEUTRO	g 500
WATER	g 500
JOYPASTE FRAGOLA	g 180-200

PREPARATION

Mix water, JOYPASTE and LILLY NEUTRO with a whisk and add the mixture obtained to the sugar syrup.

Whip in a planetary mixer with a whisk at medium speed until the mixture cools, about 25 minutes.

Dosages with other pastes:

Joypaste Mint: 60-70 g

Joypaste Bubblefan: 60-70 g

Joypaste Light blue: g 65-75

Joypaste Vanilla: 50-60 g

Joypaste Tiramisu: g 180

DUSTING SUGAR

INGREDIENTS

BIANCANEVE PLUS

To Taste

FINAL COMPOSITION

Pour the mixture into silicone molds or steel circles with a silicone base.

Place in the refrigerator for at least 3 hours.

Remove and dust with BIANCANEVE PLUS.

Cut into the desired shapes and pass over in BIANCANEVE PLUS.