Strawberry marshmallow with the thermomix

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5 min	5 min 10 min	5 min 10 min 15 min	5 min 10 min 15 min 2/10
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5 min 10 min 15 min 2/10 6 10 14

200g of granulated sugar
20g of cornstarch
5 gelatin leaves
2 eggs
2 tablespoons of strawberry syrup
2 drops of red food coloring

200g of granulated sugar
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Cook a delicious Thermomix marshmallow recipe :

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Put the granulated sugar in the Thermomix bowl, close the bowl and press the turbo mode 3 times to make powdered sugar.

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Add the cornstarch and mix for 20 seconds on speed 3.

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Take 4 tablespoons of sugar from the Thermomix bowl and set it aside in a separate bowl.

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Add the egg whites, insert the whisk and set for 6 minutes at 90°C on speed 3.

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After 2 minutes, add the gelatin and strawberry syrup.

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After the 6 minutes of cooking, add the red food coloring and set for 20 seconds on speed 4.

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Use the sugar and cornstarch mixture to coat the mold.

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Pour the mixture into the mold and refrigerate for 3 hours.

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Once the mixture has set, remove it from the mold and cut into 3 cm cubes.

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Sprinkle with the remaining powdered sugar and cornstarch.

Enjoy these delicious and tasty marshmallows with friends, and grill them on skewers over a flame, on a barbecue, a campfire, or simply with a lighter flame. Yum ;)

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