

Strawberry marshmallow with the thermomix

Strawberry marshmallow with the thermomix

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

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
<span**

Cook a delicious Thermomix marshmallow recipe :

Â»

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

Â»

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

Â»

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

Â»

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

Â»

After 2 minutes, add the gelatin and strawberry syrup.

Â»

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

Â»

Use the sugar and cornstarch mixture to coat the mold.

Â»

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

Â»

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

Â»

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 ;)