

Chocolate Marshmallows on a Stick Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 20 minutes

Cook time : 15 minutes

Ready in 35 minutes plus setting and decorating

Level : Advanced

Ingredients:

- Sugar 350g (12.3oz)
- Water 150g (5.3oz)
- Glucose 350g (12.3oz)
- Powdered gelatin 22g (0.8oz)
- Cold water 100g (3.5oz)
- Vanilla powder to taste
- Powdered sugar 100g (3.5oz)
- Corn starch 100g (3.5oz)
- Milk chocolate 150g (5.3oz)
- White chocolate 150g (5.3oz)
- Sprinkles

Directions

1. Line 20cmx20cm (8"x8") baking pan with parchment paper. Then, brush the paper with oil to prevent it from sticking to marshmallows.
2. Mix sifted powdered sugar with corn starch and set aside until needed.
3. Put powdered gelatin and cold water into a bowl of a stand mixer, and stir to combine. Leave it for about 10 minutes to bloom.

4. Put sugar and water into a saucepan and put the lid on. When the syrup boils, remove the lid, add glucose, and insert the probe of a digital candy thermometer into the syrup. Cook the syrup to 114°C (237°F).
5. Start the mixer and pour the hot syrup into the gelatin.
6. Mix on a high speed until it cools down, add vanilla powder, and then transfer the mixture into a prepared pan.
7. Level the top of the mixture using slightly oiled spatula and sift powdered sugar mixed with corn starch at the top.
8. Leave it to set overnight at room temperature.
9. Cut your marshmallows with oiled 2.5cm (1") round cutter, and roll each one in the mixture of powdered sugar and corn starch.
10. Insert the lollipop stick into each marshmallow.
11. Dip marshmallows in tempered chocolate and top them with sprinkles while the chocolate is still sticky.
12. When the chocolate sets, marshmallows are done. Enjoy!