

Dark chocolate truffle with vanilla marshmallow heart, cocoa powder

Recipe for 12 Tapas

Description

Note

Make sure to lower the speed of the blender once you pour the sugar on the egg whites. If not your marshmallows will be chewy.

The coating operation must be done quickly enough so that the chocolate does not freeze too much before passing them in the cocoa powder.

Ingredients

Marshmallow

- 50 Gr Glucose
- 150 Ml Water
- 500 Gr Sugar
- 8 Leaf(ves) Gelatin
- 120 Gr Egg white
- 15 Ml Vanilla extract

Coating

- 500 Gr Dark chocolate
- 350 Ml Cocoa powder

Preparation

- Preparation time **120 mins**
- Resting time **240 mins**

Marshmallow

In a pot pour water then glucose then sugar. Cook at high heat and place a thermometer on the edge of the pot.

With an electric blender, whip your egg whites into firm peaks.

Put your gelatin leafs in cold water.

Once the sugar mix reach 118°C/121°C (244.4°F/259.8°F) remove from heat. Press the leaf with your hands to remove the water and melt them in the sugar mix.

Pour the mix onto the egg whites. Keep mixing (do not stop the blender).

Let mix for 2 minutes and lower the speed, add the liquid vanilla extract and let cool down.

Pour in a pastry bag and

Lay out the marshmallow puffs on a piece of paper and place in the refrigerator for a minimum of 2 hours.

Then cut the marshmallow strands into 2 cm pieces.

Chocolate

Melt the dark chocolate in a water bath.

Let cool down aside.

Spread the chocolate on cooking paper using a spatula then roll a marshmallow in it.

Or dip you fingers in the chocolate and roll the marshmallows in your hand.

Once your marshmallow is well coated, roll them in the cocoa powder..

Bon appétit!