

.....  
**NOROHY** 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

## CHOCOLATE MARSHMALLOW TREATS



MAKES 100 CAKES

## AZÉLIA CRISP WITH CRISPY WHEAT FLAKE CEREAL

Almond shortbread crust.....395g  
Crispy wheat flake cereal .....265g  
**VALRHONA AZÉLIA 35% COUVERTURE CHOCOLATE**..395g

Once the shortbread has been baked and cooled, **grind** it down into a powder (but be careful it does not get too fine) and **combine** with the crispy wheat flake cereal.

**Melt** the milk couverture chocolate and **add** it to the crispy wheat flake cereal shortbread mix.

## ALMOND SHORTBREAD

All-purpose flour ..... 195g  
Confectioner's sugar ..... 75g  
**SOSA** extra fine blanched almond flour ..... 25g  
Salt ..... 1.5g  
European-style butter..... 100g  
Whole eggs ..... 40g

**Crumb** the dry ingredients with the cold, cubed butter. As soon as the mixture is completely even, **add** the cold eggs.

As soon as you obtain an even dough, **stop** mixing.

**Store** in the refrigerator or **spread** out immediately.

**Bake** in the oven at 300°F (150°C) for approx. 20 minutes.

## TAHITENSIS VANILLA MARSHMALLOW

**SOSA** gelatin powder 220 Bloom ..... 28g  
Mineral water ..... 56g  
Invert sugar ..... 170g  
Sugar ..... 540g  
Mineral water ..... 180g  
**NOROHY** Tahitensis vanilla bean paste ..... 13g  
Invert sugar ..... 240g

**Mix** the powdered gelatin and water and **let the two combine**.

**Cook** the sugar, the smaller portion of invert sugar and water at 230°F (110°C).

In the bowl of a stand mixer, **pour** the cooked syrup into the remaining invert sugar and the rehydrated gelatin.

**Melt** the hydrated gelatin in a microwave, then **combine** it with the warm syrup and **beat it** until a ribbon forms. Once it is at 95-105°F (35-40°C), **pour** out the marshmallow mix.

**Store** in a dry place.

## PREPARATION

**Make** the shortbread crust.

**Make** the Azélia crisp and put 10g into each 5cm diameter stencil. **Spread** the mixture out but don't **press** it down too hard.

**Leave to set** at 60°F (4°C).

**Make** the vanilla marshmallow and **arrange** 10g on each crisp. **Place** a greased guitar sheet on each marshmallow and **press** down on it gently to give it a flat top.

**Leave to set**. **Pull** off the guitar sheets and **coat** the marshmallows, using the air blower to **give** the chocolate an undulating look on top of the marshmallow.

Consider **trimming** off any excess so you don't lose any of the desired effect. **Leave to set** at 60°F (16°C).



## ABOUT THE RECIPE

*These irresistible coated marshmallows have been designed to bring back delicious childhood memories with their subtly sweet layer of chocolate, crunchy almond crisp and soft vanilla-flavored marshmallow middle!*

