



## JERNEJ KITCHEN

# MARSHMALLOWS

*Not our local treat, but still incredibly good.*

MAKES: 250 G  
PREPARATION: 30 MINUTES

### MARSHMALLOWS

12 g gelatine, sheets

85 ml water

150 g sugar

50 g egg whites

1 tsp vegetable oil

100 g icing sugar

### FOR EXTRA FLAVORING

cinnamon powder, ginger, star anise,  
cloves, lemon zest, orange zest

### TOOLS AND EQUIPEMENT

small bowl

saucepan

stand mixer

baking tray

parchment paper

pipping bag

thermometer

### MARSHMALLOWS

Soften the sheets of gelatine in a small bowl filled with cold water. Weight the egg whites and leave them in another bowl.

#### TIP

[You can put the egg whites in a stand mixer if you have one.](#)

In a saucepan, prepare the syrup. Cook 85g water and the sugar over a medium high heat, until the liquid reaches 121°C / 250°F. Immediately pour the syrup over the egg whites and start mixing. Gently remove the excess water of the gelatine sheets and add the sheets to the mixture. Mix for 20 minutes.

#### TIP

[Add spices to the mixture of water and sugar for an extra kick.](#)

Line the baking tray with parchment paper and drizzle with oil lightly, so that the marshmallows don't stick. Pour the mixture in a piping bag and pipe the marshmallows onto the baking tray.

Let it rest for two hours in the refrigerator, then roll the marshmallows in icing sugar.

#### STORAGE

Store in the airtight container in the refrigerator for up to 7 days or indulge right away with hot cocoa.