



Cocoa and dulce de leche marshmallow

Ingredients	Method
<p>230 g granulated sugar</p> <p>30 g glucose syrup</p> <p>80 g water</p> <p>90 g egg whites</p> <p>50 g deZaan True Gold cocoa powder</p> <p>16 g silver gelatin sheets</p> <p>60g dulce de leche</p>	<ol style="list-style-type: none"><li>1. Soak the gelatin in ice water until soft; squeeze out excess water and set aside.</li><li>2. In a small pot, cook sugar, water, cocoa powder, and glucose. When the syrup is 110°C/230°F, start whipping the egg whites in a separate bowl, and once it reaches 115°C/240°F pour the syrup slowly into the whites.</li><li>3. Continue whipping on high speed until the meringue rises. Melt gelatin in the microwave and add it to the whipping meringue. Keep whipping for 2 more minutes, transfer into a piping bag.</li><li>4. Pipe 1 drop of marshmallow over a silicon mat, pipe a smaller drop of dulce de leche over the marshmallow and another drop of marshmallow on top. Sprinkle with chocolate garnish and cocoa powder.</li></ol>