

CHOCOLATE AND RUM MARSHMALLOWS

Confectionery

SUR DEL LAGO COCOA PASTE 100% GRAND CRU AGOSTONI

COMPONENTS

CHOCOLATE AND RUM MARSHMALLOWS

INGREDIENTS

50 g rum
50 g glucose syrup 60DE
70 g water
80 g pear puree
200 g **Sur del lago Cocoa paste 100%
Grand Cru Agostoni Code 6840**
260 g granulated sugar
160 g invert sugar
100 g water
120 g glucose syrup 60DE
10 g sorbitol - E420
170 g invert sugar
36 g animal gelatin 180 bloom
64 g water

PROCEDURE

Create the chocolate base by melting all the ingredients and mixing them. Bring the second part to 113°C up to sorbitol. Whip the hydrated gelatine and hot invert sugar and then pour over the syrup at 113°C. Let it dissolve and mix with the cocoa mass base Strain and leave overnight to crystallize at 16/18°C. Use a breadding with 100% cocoa or 50% cocoa and dextrose.



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Cocoa paste with an articulated aromatic profile, with a pleasant roundness and persistence. Minimal acidity and astringency.