

# Recipe data sheet

## Yogurt Marshmallow

Yogurt and confectionery, the perfect combination between physical and emotional wellbeing



### Recipe

Ingredients	% wet weight
Glucose syrup, DE 60	42,6
Sugar, fine granular	28,0
Low fat yogurt powder PY48	8,0
Gelatine type 200 Bloom	7,0
Citric acid	0,4
Water	14,0

+ more for soaking the gelatine

Replace yogurt powder by Kefir powder for an original marshmallow with Kefir denomination.

Use a white chocolate and yogurt coating to create a unique and delicious yogurt Marshmallow with typical and natural yogurt taste :

Ingredients	% (weight)
White chocolate	56,3
Yogurt powder 48	23,3
Cocoa butter	19,2
Citric acid	0,4

### Benefits

- Yogurt or Kefir denomination in your ingredient list
- Trendy alternative for marshmallow recipe
- Yogurt marshmallow, an ideal vector for more functional formulation (minerals, vitamins enrichment)

### Process

#### Baking tray preparation:

- Mix together icing sugar and corn-starch (50/50) and deposit the mixture into a baking tray

#### Marshmallow preparation :

- Dissolve gelatine in hot water (1:3)
- Mix in a pan the sugar, the glucose syrup and the water (14%)
- Cook up the sugar mixture to 118°C - do not stir
- Put the cooked sugar in the bowl of a stand mixer fitted with the wire whip.
- Squeeze out the gelatine and add to the bowl
- Mix for 1 minute from slow speed to maximum speed, then 4 min at maximum speed
- Add the yogurt powder and the citric acid
- Mix 2 min at maximum speed until the marshmallow mixture are thick and glossy.
- Deposit the marshmallow preparation on the baking tray, let sit at room (1-2 hours) before cutting in piece and chocolate coating

#### White chocolate and yogurt coating preparation:

- Melt the cocoa butter and the white chocolate at 45°C
- Add the yogurt powder and the citric acid and mix to obtain a homogeneous mixture
- Coat the Marshmallow

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