



# Sour cherry marshmallow

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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC SOUR CHERRY PURÉE




Pouch  
1 kg





## N° 1 ingredients

Sugar	480 g
Invert sugar	160 g
 <b>Léonce Blanc</b> sour cherry purée	320 g

## N° 2 ingredients

Invert sugar	200 g
Gelatine Gold - 200 Bloom	32 g
Mix of starch and icing sugar for coating	50/50

**SOAK** the n° 2 gelatine in cold water.

**COMBINE** the n° 1 ingredients.

**COMBINE** the cherry purée + sugar + invert and heat to 110°C.

**COOL** with the squeezed out gelatine.

**POUR** the mixture on the invert sugar from the n° 2 ingredients and beat on high speed in the machine.

**POUR** into a high-sided frame lined with greaseproof paper, smooth and top with another layer of greaseproof paper.

The next day, **REMOVE** the top greaseproof paper by gently heating with hot air (hair dryer or heat gun).

**APPLY** the starch and icing sugar mixture.

**TURN OVER** and remove the other piece of greaseproof paper.

**APPLY** the starch and icing sugar mixture.

**CUT** and **PUT** the cubes in a mixing bowl with the starch and icing sugar mixture.

**SIFT** to remove the excess icing sugar.

Pack and store.

