

Vue de monde truffle marshmallow

By Shannon Bennett

15 minutes

Preparation time

25 minutes

Cooking time

75 servings

Serves



INGREDIENTS

- 200 g sugar
- 7 sheets gold gelatine
- 60 g egg white
- 1 teaspoon Murray River Sea Salt, ground
- 10 g black truffle
- 50 g panko breadcrumbs
- 50 g butter
- 1 teaspoon truffle, finely grated

METHOD

1. Soak gelatine in luke warm water until softened.
2. Dissolve the sugar in a small saucepan on low heat, Induction setting 4, until it reaches 117°C on a food thermometer and is a syrupy consistency.

Breadcrumbs

1. Combine the breadcrumbs and butter in a small pan on medium heat, Induction setting 5-6 and cook until golden brown. Add finely grated truffle and mix well.
2. Using the whisk attachment on an electric stand mixer, whisk the egg whites to firm peaks.
3. Pour the syrup onto the egg whites and continue to whisk until smooth and shiny.
Squeeze the excess water from the soaked gelatine and add the gelatine to the meringue.
4. Add salt and whisk through for 5 seconds. Remove the bowl from the stand mixer and fold in the very finely grated truffle into the marshmallow mix.
5. Place immediately into a piping bag fitted with a size 11 plain nozzle.
6. Pipe marshmallow into small mounds of approximately 3-4 cm.
7. Roll the marshmallow in the crispy breadcrumbs and serve on cleaned rocks or slate serving platters.