

# Raspberry Marshmallows



GET STUCK IN!  
ZEPHYR'S GOING TO SHOW US HOW TO  
MAKE A DELICIOUS DISH

## Ingredients

- 600G fresh raspberries
- 30G flavorless gelatine powder
- 750G icing sugar
- 3 eggs whites
- 3 tablespoons of corn flour
- A pinch of salt
- Rectangular mold



## Steps

- Wash the raspberries with water.
- Heat a saucepan on medium heat. Add the raspberries and some water. Crush them as they cook until you obtain a purée.
- Remove from the heat and blend using a blender.
- Use a sieve to strain the purée and remove the seeds. Put the liquid to one side.
- Heat 1 1/2 cups of water. Add the sugar until it dissolves. Leave it on the heat until the sugar melts.
- In another recipient, mix the raspberry purée with the gelatine.
- Add everything together in a large pan and cook until it starts to form bubbles. Then blend again using a blender.
- Add the egg whites and a pinch of salt. Continue to mix everything as it cooks, until it forms a sticky paste.
- Mix 3 tablespoons of corn flour with 3 tablespoons of icing sugar in a bowl. Then, add this mixture into the mold.
- Spread the marshmallow mixture all over the mold and put it in the fridge overnight.
- The next day, cut it into small squares and serve.

Answer the following questions:

a) How many grams of icing sugar do we need for this recipe?

b) How many egg yolks do we need?

c) In which step do we manage to make a sticky paste?

d) How many times do we need to use the blender?

