

# Mulled Wine Marshmallows

## Ingredients

100ml mulled wine  
1 x 12g sachet of powdered gelatine  
40g icing sugar  
30g cornflour  
300g caster sugar  
100ml glucose syrup  
100ml water



These are attributed to Jen Beardmore of [www.little-whisk.com](http://www.little-whisk.com)  
Jen's macarons are the best Dr Kocierz has ever tasted.

## Method

1. Sieve the icing sugar and cornflour into a bowl and set aside.
2. Prepare an 8" square cake tin with a small amount of vegetable oil. Line with baking paper. Dust some of the icing sugar and cornflour mix over the baking paper to create a thin layer in the base of the tin. Leave to one side.
3. In a mixer pour the mulled wine and gelatine and leave to "bloom". This will allow the gelatine to absorb the liquid, meaning it will dissolve more easily and evenly when you add the hot sugary syrup later on.
4. Attach balloon whisk to mixer.
5. Pour glucose water and caster sugar into a pan [non stick pan helps].
6. Heat gently.
7. Allow the sugar to dissolve fully before it boils.
8. If it boils before the sugar has dissolved fully- just take it off the heat and let the residual heat in the pan dissolve the sugar before heating again.
9. Use a sugar thermometer and heat the sugar syrup until it reaches 112-116°C [soft ball stage]- without stirring.
10. Once it reaches this temperature, turn on the mixer to the lowest speed.
11. Carefully pour the liquid into the mulled wine and gelatine mixture.
12. Once all the syrup has been added gradually increase the speed to maximum.
13. Whisk on top speed for about 10-15 minutes.
14. While you're waiting, get a silicon spatula and cover very lightly with oil. This helps to transfer the marshmallow from mixer to tin.
15. After 10-15 mins of whisking, the bowl will feel a lot cooler and the mixture will have increased in volume and be a lot paler in colour.
16. Stop whisking and pour the mixture into the prepared tin. Use the greased spatula to help scrape out the bowl.
17. Encourage the marshmallow into the corners of the tin and flatten the top slightly.
18. Leave to set for 3-4 hours.
19. Once set, dust some more icing sugar / cornflour mix onto a board and turn the marshmallow out onto it.
20. Use the spatula to help gently ease the marshmallow from the baking paper.
21. Dip a large sharp knife in a tall jug of boiling water and cut the marshmallow into cubes.
22. Use the remaining icing sugar and marshmallow to dust all surfaces of the cubes and place on a plate/ tray.

## Top tip

These can be eaten straight away, toasted over a fire or melted in hot chocolate. They can even be stored in an air tight tin for up to two weeks. If they last that long...

