

# Espresso Marshmallows with Dark Chocolate

## Ingredients

- 1 tablespoon vegetable oil
- 1/4 cup powdered sugar
- 1/4 cup cornstarch
- 1 tablespoon sugar
- 1 vanilla bean
- 1/4 cup instant espresso
- 1/2 cup water
- 1 ounce powdered gelatin
- 14 ounces sugar
- 1 tablespoon corn syrup
- 3/4 cup water
- 2 1/2 ounces egg whites, room temperature
- 1/4 teaspoon kosher salt
- good quality dark chocolate for decorating

## Preparation

Mix the cornstarch and powdered sugar together. Prepare a 9x13" pan by greasing it lightly with the vegetable oil. Dust it with half of the powdered sugar mixture and lightly shake off any excess.

Mix together the vanilla bean seeds and sugar. Rub with your fingers until the seeds are incorporated into the sugar. Mix the water and vanilla sugar in a small saucepan and bring to a boil. Stir in the instant espresso until it is completely dissolved. Transfer to a bowl and place in the fridge until thoroughly chilled.

When the coffee is chilled, slowly sprinkle the gelatin on top, stirring it in to keep it from clumping. Place this over a pot of hot water to melt the gelatin, stirring occasionally.

Combine the sugar, corn syrup and 3/4 cup of water in a pot over low heat. Stir until the sugar is dissolved. Stop stirring and bring to a boil. You want the syrup to eventually reach 260 degrees. When the syrup reaches 240 degrees, begin beating the egg whites until they begin to look like meringue. The goal is to get the egg whites to whip up at the same time the sugar syrup reaches 260 degrees, adjusting the speed of the mixer as needed. Once they are stiff and syrup is at 260 degrees, begin slowly pouring in the syrup while continuing to beat the whites on medium high-speed.

If needed, re-warm the gelatin mixture and then pour it into the meringue. Continue whipping until the marshmallow mixture is glossy, tripled in volume and doesn't visibly have steam rising from

it. Immediately pour into the prepared pan and quickly smooth the top flat. Let the marshmallow sit, uncovered, for at least 3 hours at room temperature.

Dust a work surface with the rest of the sugar cornstarch mixture. Run a knife along the edges to loosen the marshmallow and turn out onto the surface. Cover with a layer of powdered sugar and rub in with your fingers. Cut the marshmallow up into squares and toss the squares in the powdered sugar mixture. Decorate the marshmallows with the melted chocolate. Store in an airtight container for up to a week.