

# Pistachio Pomegranate Marshmallow



## Ingredients

### Marshmallow

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Gelatine	70
<b>Trimoline PatisFrance (1)</b>	50
Sugar	140
Water	75
<b>Trimoline PatisFrance (2)</b>	60
<b>Pomegranate Naturele Concentrate</b>	40
<b>Pistachio EXPO Repieno (Filling)</b>	
Sable Base	
<b>White Chocolate X605 Belcolade (Coating)</b>	

## Working Method

In a pot, combine **Trimoline (1)**, sugar, and water. Heat the mixture until it reaches 117°C.

In a mixing bowl, add **Trimoline (2)**, gelatine, and **Naturele Pomegranate Concentrate**. While mixing on medium speed, slowly pour the hot syrup into the bowl in a thin steady stream.

Increase the mixer speed to high and whip until the mixture becomes fluffy and slightly cooled.

Spread **Pistachio Expo** onto the sablé base to taste, then pipe the marshmallow mixture on top before it starts to set.

Place in the freezer until firm. Once chilled, dip into white chocolate and allow to set.

Decorate as desired and serve.