



Sweet Citrus Flavored Marshmallows

Inspired by Trevor Teich Yuzu Marshmallow

2 packets (about 2-1/4 teaspoons) unflavored gelatin

3/4 cup cold water, divided

1 cup granulated sugar

1/2 cup light corn syrup

1 large orange, 1 Tbsp. orange juice and zest

1 large lemon, 1 Tbsp. lemon juice and zest

1/4 teaspoon salt

Confectioners' sugar for dusting as needed

Prepare the Gelatin:

- In a small bowl, sprinkle the gelatin over 1/2 cup cold water; let it bloom for about 5 minutes.

Cook the Sugar Mixture:

- In a saucepan, combine granulated sugar, corn syrup and 1/4 cup water. Cook over medium heat, stirring until the sugar dissolves. Bring it to a boil without stirring until it reaches 240 degrees F. (115 degrees C) on a candy thermometer.

Combine Gelatin and Syrup:

- Remove the syrup from heat; add the bloomed gelatin, orange juice, lemon juice and orange and lemon zest, and salt.

Whip the Mixture:

- Pour the mixture into a mixing bowl; beat at high speed until it becomes thick and fluffy, about 10 to 15 minutes.

Set the Marshmallows:

- Pour the mixture into a greased 9x9-inch pan. Smooth the top; let it set at room temperature for at least 4 hours or overnight.

Cut and Dust:

- Once set, dust the top with confectioners' sugar; then cut into squares and dust the sides with more confectioners' sugar. Yield: 9x9 inch square

Original Recipe from: Chef Trevor Teich; recipe - *Yuzu Marshmallow*; used Yuzu in place of an orange and lemon.

Cook's Note: I wasn't able to find Yuzu in our local market but found that an orange and lemon made an excellent substitute.

We used our homemade marshmallows to make everyone's favorite S'mores.

We used 2 bars Ghirardelli 72% cocoa dark Chocolate 3.5, Graham crackers; and our Flavored S'mores

For each snack:

1 graham cracker half on the bottom; topped with 1 square of dark chocolate, placed them on the foil covered baking pan; popped them in 350 degrees F oven for 1 minute or until melted. Remove from oven; let cool lightly so it won't melt your marshmallow.

Then top each with 1 square of homemade marshmallows and then top with second half of graham crackers. The Big surprise is the flavored marshmallows.

About the Recipe: These light, fluffy marshmallows burst with fresh citrus flavor from orange and lemons. It is a bright, homemade take on Chef Trevor Teich's elegant Yuzu Marshmallow. Soft, pillowy, and far superior to store-bought versions, they elevate everything from hot chocolate to s'mores with a touch of Michelin-starred whimsy.