

Marshmallow - different flavours

Confectionary



RECIPE QUANTITY	3	variations	RECIPE NUMBER	KF70009
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Marshmallow Lemon

250 g granulated sugar	8.82oz
90 g water	3.17oz
90 g invert sugar	3.17oz
154 g Gelatine mix solution	5.43oz
146 g invert sugar	5.15oz
180 g Lemonosa, Filling lemon	6.35oz

Boil the sugar, the water and the first invert sugar amount to 112°C / 233.6°F. Place the second quantity of invert sugar and the melted Gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35 - 40°C / 95 - 104°F gently incorporate the melted Lemonosa max. 32°C / 89.6°F.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Marshmallow Orange

250 g granulated sugar	8.82oz
90 g water	3.17oz
90 g invert sugar	3.17oz
154 g Gelatine mix solution	5.43oz
146 g invert sugar	5.15oz
180 g Orangeosa, Filling orange	6.35oz

Boil the sugar, the water and the first invert sugar amount to 112°C / 233.6°F. Place the second quantity of invert sugar and the melted Gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35 - 40°C / 95 - 104°F gently incorporate the melted Orangeosa max. 32°C / 89.6°F.

Pistachio Marshmallow

250 g granulated sugar	8.82oz
90 g water	3.17oz
90 g invert sugar	3.17oz
154 g Gelatine mix solution	5.43oz
146 g invert sugar	5.15oz
180 g Pistachiosa F, Filling pistachio Firm	6.35oz

Boil the sugar, the water and the first invert sugar amount to 112°C / 233.6°F. Place the second quantity of invert sugar and the melted Gelatine mix into a mixing bowl. Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35 - 40°C / 95 - 104°F gently incorporate the melted Pistachiosa max. 32°C / 89.6°F.

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910 g Marshmallow Lemon	32.1oz
910 g Marshmallow Orange	32.1oz
910 g Pistachio Marshmallow	32.1oz

Felchlin Marketing Material

- 2 piece Backflon foil, single (re-usable), 365 x 365 mm**
- 1 piece Quadro plate, 305 x 305 mm**
- 2 piece Silicon frame white, 5 mm**

Finishing

Spray the base plate with a little separating fat, place the Backflon foil on top. Place 2 pieces of 5 mm / 0.197 inch Quadro frames on top and spray thinly with separating fat. Pour the mixture separate into the 10 mm / 0.39 inch high Quadro frame and smooth out. Lightly fat the second Backflon foil and place on top. Smooth to frame height with a rolling pin. Chill for at least 12 hours at 16°C / 60.8°F. Cut pieces with a harp and powder directly. (Mixture of icing sugar-potato starch 2:1)

FELCHLIN PRODUCTS

DC06	Orangeosa, Filling orange
DC20	Pistachiosa F, Filling pistachio Firm
DC25	Lemonosa, Filling lemon
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

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Please note: Some products are not available
in all markets

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Recipe number : KF70009

Description : Trendy marshmallow, different coloured and flavoured, made of our intense Pistachiosa, Lemonosa and Orangeosa fillings

Sales data :		Nutritional values per 100 g :	
Shelf life	7 days	Kilocalorie (kcal)	323
Selling days	4 days	Kilojoule (kJ)	1352
Selling price		Lipids	9.14 g
Selling unit	100 g	saturated fatty acids	5.13 g
		Carbohydrates	36.35 g
		of which sugars	56.41 g
		Proteins	2.99 g
		Salt	0.04 g

Declaration :

Sugar, invert sugar, water, coconut oil, sunflower oil, edible gelatine, hardened palm kernel oil, **pistachios**, **almonds**, **Magermilchpulver**, maltodextrin, **Vollmilchpulver**, shea butter, illipe butter, hardened coconut fat, orange juice powder, lemon powder, lemon fruit powder, colouring agents (curcuma extract), emulsifier, natural flavour, **emulsifier (soy lecithin)**, lemon oil, orange oil, flavour, nettle extract, colouring agent (beta-carotene), colouring agent (carotene)

State 19.11.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation