

Cabosse Chocolate Marshmallow

with Caramel brûlé fleur de sel



RECIPE QUANTITY	24	pieces	RECIPE NUMBER	CS15522
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Chocolate Marshmallow

90 g invert sugar	3.17oz
145 g glucose syrup DE 41-46	5.11oz
65 g water	2.29oz
85 g invert sugar	3oz
100 g Gelatine mix solution	3.53oz
70 g Maracaibo 88%, Dark chocolate couverture, Rondo	2.47oz

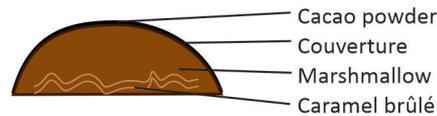
Boil first amount of invertsugar, glukose and water to 110°C / 230°F. Whip the second amount of invertsugar in a mixing bowl, pour slowly cooked sirup into it, melt down gelatinemix and add as well. Whip up mass slowly in second gear, mass temperatur 40°C / 104°F. Seperate mass in two halves, add melted couverture at 40°C / 104°F gentle into one half mass, mix gentle both masses together. Pay attention that the marshmallow mass doesn't collapse.

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.

Structure



Cabosse Chocolate Marshmallow

150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.29oz
360 g Chocolate Marshmallow	12.7oz
75 g Caramel brûlé fleur de sel	2.65oz
10 g Cacao powder 20-22%	0.35oz

Felchlin Marketing Material

4 piece Formaflex for 6 "Cabosse"

Finishing

Cast cabosse moulds with tempered couverture 6 g / 0.21 oz each, let cristallise, fill in marshmallow, 15 g / 0.53 oz each, pipe in caramel brûlée in the center, 3 g / 0.11 oz each, let set for 2-3 hours, cover with tempered couverture. Refrigerate for approx. 20 minutes, unmould, brush with cacao powder.

FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
TM01	Caramel brûlé fleur de sel
VM54	Formaflex for 6 "Cabosse"

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VM54 Formaflex for 6 "Cabosse"

75 x 21 x 47 mm / 2.95 x 0.83 x 1.85 inch for 6 pieces

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Recipe number : CS15522

Description : Chocolate Marshmallow Cabosse with Caramel brûlé fleur de sel

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	368
Selling days	28 days	Kilojoule (kJ)	1541
Selling price		Lipids	17.28 g
Selling unit	1 piece	saturated fatty acids	10.48 g
		Carbohydrates	32.02 g
		of which sugars	39.79 g
		Proteins	3.95 g
		Salt	0.03 g

Declaration :

Cacao kernel, invert sugar, water, glucose syrup (wheat glucose), sugar, **cream**, cacao butter, cacao powder, edible gelatine, **wheat glucose syrup (wheat glucose)**, **butter**, fleur de sel (sea salt), acidity regulator (potassium carbonate), vanilla

State 20.10.2025

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

Allergen information is compliant with current Swiss legislation