



## BAKERS BLUE LABEL® MARIE MARSHMALLOW WHIPS

### INGREDIENTS:

#### Marshmallow fluff:

- 100g sugar
- 1 egg white
- 45 ml water
- pinch of cream of tartar
- 2 ml vanilla essence
- pinch of salt

#### Berry compote:

- 250 g frozen mixed berries
- 20 g sugar
- 40 ml water
- 1 vanilla pod
- 1 stick of cinnamon

#### Garnish:

- 1 orange, zested for garnish
- 80 g white chocolate, grated
- 200 g BAKERS Blue Label® Marie biscuits



**Makes:** 16 - 18 Whips

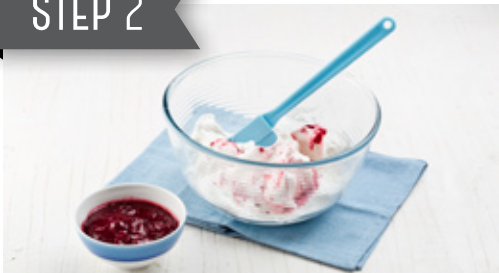
### STEP 1



#### For the Berry Compote:

1. In a small pot, heat the frozen berries, water, sugar, vanilla and cinnamon. Allow sauce to thicken. Remove and set aside to cool. Remember as the sauce cools it will thicken.

### STEP 2



#### For the marshmallow fluff:

2. In a large heatproof bowl, mix the sugar, egg white, water and cream of tartar ; place the bowl over a pot of boiling water; on a medium heat. Using an electric egg beater, whisk vigorously for 7-10 minutes or until the mixture forms soft peaks. Remove from heat and add the salt and essence. Set aside to cool.
3. Fold half of the cooled compote through the fluff and set aside until ready to serve.
4. Plate the BAKERS Blue Label® Marie, spread remaining compote over the Marie biscuits.
5. Top with a spoonful of marshmallow fluff.
6. Serve garnished with orange zest and grated white chocolate.

