

HALLOWEEN

PEANUT BUTTER MONSTERS

MARSHMALLOW CREAM

INGREDIENTS:

100ml hot water plus 1/4 cup
boiling water
1 cup sugar
10g gelatine (or one sachet)
1 egg white

MARSHMALLOW CREAM

METHOD:

Add 1/4 cup boiling water to a small bowl, sprinkle in the gelatine and whisk to dissolve. Use an electric mixer with a balloon whisk attachment to beat egg white until stiff peaks form.

Dissolve sugar in 100ml water in a small saucepan over medium-high heat.

Bring to the boil without stirring until the mix reaches 115-120C on a sugar thermometer (about 10 mins). Take off heat. Add gelatine mix, whisk to combine. Pour mix into heatproof jug with pouring lip.

Turn mixer to low, slowly add hot sugar syrup into egg white mix by pouring in a very slow, thin stream. When syrup is added, turn mixer to high speed beat for 10 minutes until thick and cool.



PEANUT BUTTER MONSTERS

INGREDIENTS:

50g softened butter
50g peanut butter
50g marshmallow cream
Icing sugar, candy eyes, sprinkles

MONSTERS METHOD:

Mix the butters and cream and add small amounts of icing sugar to create a biscuit batter consistency then roll them into small balls. Chill.

Dip into tempered chocolate and let set on baking paper before decorating with eyes and sprinkles.

