



Jaffa Orange Marshmallows

MAKES **16**

TIME **30**
MINUTES

LEVEL **Easy**

CALORIES **65**
PER PORTION

Our step-by-step guide

Step 1

Pour cold water into a bowl, then sprinkle over the gelatine. Let it sit for five minutes to bloom

Step 2

Pour the orange juice, hot water, maple syrup and orange zest into a saucepan

Step 3

Heat over a medium-low heat, stirring until mix is fully combined and warm (for a few minutes) - do not let it boil

Step 4

Tip the bloomed gelatine into a large mixing bowl. Use an electric whisk to slowly beat the gelatine as you slowly pour in the warm orange juice / maple syrup mixture

Step 5

Once combined, increase the speed on your whisk to high and whip for around 10 minutes (adding the vanilla and orange extract half-way through this process), or until the mixture turns light, fluffy and glossy (the texture of marshmallow fluff - it should be thick and not drip from your fingers!) Once it gets to this stage, do NOT overbeat

Step 6

Pour into a silicone tray or lined baking dish, then let sit at room temp for around 4 hours, or until set. Cut into squares, then drizzle over melted chocolate

Step 7

Enjoy!

You will need

3 x Jaffa Juicy Oranges (juiced and zested)

180ml Maple Syrup

120ml Cold Water

80ml Hot Water

3 TBSP Powdered Gelatine

2 TSP Vanilla Extract

Drop of Orange Extract

Optional:

Melted Chocolate (to drizzle)



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