



## ***Passionfruit Marshmallows*** by *Simon Bryant*

**180 ml strained passionfruit juice  
(20 - 30 ripe passionfruit)  
20g powdered gelatine  
500g caster sugar**

**250ml water  
2 egg whites + pinch salt  
Icing sugar to dust**

Grease a 25 x 17cm shallow cake pan. Dust base liberally with icing sugar. Combine passionfruit juice and gelatine in a bowl and allow the gelatine to swell. Combine caster sugar and water in a saucepan, cook over low heat until sugar dissolves, increase heat to medium and cook for 5 - 10 minutes or until syrup reaches 125C on a sugar thermometer. Remove and cool to 100C, add passionfruit mixture to syrup. Stir until gelatine dissolves.

Meanwhile whisk egg whites in a mixer with a pinch of salt until firm. Gradually add passionfruit mixture. Whisk continuously on medium speed until double in size. Decrease speed and whisk until lukewarm approx. (25°C). Pour into cake pan, and sprinkle liberally with icing sugar.

Keep at room temperature for about three hours or until firm. Use a greased knife to loosen the edges, dust a board with a lot of icing sugar, and turn the marshmallow out. Immediately dust the top with icing sugar. Then cut into squares, and roll in icing sugar.

### ***Simon Bryant (Australia)***

*Renowned SA chef Simon Bryant began cooking at several Thai and Indian Restaurants in Melbourne, before moving to Adelaide in 1995. Since then he has worked as Executive Chef at The Brasserie, and co-hosted the ABC TV series 'The Cook and the Chef'.*