

Tapioca Marshmallows

Replace corn syrup 1:1 with non-GMO tapioca syrup made in the USA

Ingredients	Volume	Grams	Percent
Unflavored Gelatin	3 packages	22	2
Ice Cold Water, Divided	1 cup	334	30
Granulated Sugar	1-1/2 cups	347	31
BriesSweet™ Tapioca Syrup 42DE	1 cup	330	30
Kosher Salt	1/4 tsp	2	<1
Vanilla Extract	1 tsp	5	<1
Confectioner's Sugar	1/4 cup	32	3
Corn Starch	1/4 cup	32	3

Method

1. Place the gelatin in a standing bowl mixer with 1/2 cup ice cold water.
2. Have the whisk attachment ready.
3. In a small saucepan combine the remaining 1/2 cup ice cold water, granulated sugar, tapioca syrup and salt.
4. Place on medium high heat, cover and cook for 3-4 minutes.
5. Uncover. Clip a candy thermometer onto the saucepan and continue cooking until the mixture reaches 240° F, approximately 7-8 minutes.
6. Once the mixture reaches this temperature, immediately remove from the heat.
7. Turn the mixer to slow speed and, while running, slowly pour the syrup down the side of the bowl and into the gelatin mixture.
8. When all of the syrup has been added, increase mixer speed to high.
9. Continue whipping until the mixture becomes very thick and lukewarm, approximately 12-15 minutes.
10. Add vanilla during the last minute of whipping.
11. While the mixture is whipping prepare the pans by combining the confectioner's sugar and corn starch in a small bowl. Lightly spray a 13" x 9" metal baking pan with nonstick cooking spray. Add the sugar and corn starch mixture and move around to completely coat the bottom and sides of the pan. Return the remaining mixture to the bowl for later use.
12. Pour the mixture into the prepared pan. Use a lightly oiled spatula for spreading evenly in the pan.
13. Dust the top with enough of the remaining sugar and corn starch mixture to lightly cover. Reserve the remainder for later. Allow the marshmallows to sit uncovered for at least four hours and up to overnight.
14. Turn the marshmallows onto a cutting board and cut into small squares the size of mini marshmallows using a pizza wheel dusted with the confectioner's sugar mixture. Once cut, lightly dust all sides of each marshmallow with the remaining mixture, using additional if necessary. Store in an airtight container for up to 3 weeks.



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