



Espresso Marshmallows

These marshmallows are super easy to make and have a subtle coffee flavour. Use your **Breville Espresso Machine** to make the coffee and your **Breville Control Grip Blender** to whip them up.

Recipe

100ml espresso
250ml water
35g powdered gelatin
700g sugar
2t vanilla extract
10g cornflour
10g icing sugar
10g cocoa powder

1. Pour a shot of espresso with the **Breville Bean to Cup Machine**.
2. Sprinkle the gelatin over the water and espresso in a glass/steel-mixing bowl and let it soak for 3 minutes.
Place this over a pot with water on the stove and set at a medium heat.
3. Add the sugar to the coffee/gelatin mix and stir until the sugar has dissolved – about 5 minutes.



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4. Using the **Breville Control Grip Blender**, whisk the mixture until light and fluffy and it has cooled down. This will take about 10 minutes or more. Once it has thickened and cooled, pour the marshmallow mix onto a baking tray or ceramic dish which you have lightly sprayed with cooking spray and allow to cool and set.
5. Sprinkle the sifted icing sugar, cornflour and cocoa mix over the marshmallows and tip them out on to a flat surface that you have also dusted. Cut the marshmallows into squares or whatever shape you like and toss these lightly in the sugar / cocoa mix.