



Ingredients to reimagine gastronomy



# Marshmallow Easter

less sugar

more flavour



# Editorial

**T**he arrival of spring heralds one of our most popular, colourful traditions: Easter egg making. This mini culinary guide offers a new take on these classic eggs. It combines traditional techniques and recipes with cutting-edge innovations in order to rouse your senses and fuel the imagination.

The key component of our Easter eggs is a marshmallow recipe, devised with less sugar and far more flavour than normal, thanks to the incorporation of certain technical ingredients. By using Albuwhip, fruit purées can be included in this soft, spongy confectionery, improving its flavour and texture. Furthermore, because the recipe contains Trehalose, it has a more balanced mix of solids, without overdoing the sugar. This leads to marshmallows that are less sweet but equally delicious.

For the outer coating, we chose to use the range of freeze-dried powders, since this is a natural way of adding colour and flavour. Maltosec is used as a bulking agent to absorb moisture from the marshmallow and to give the Easter eggs an added crisp, refreshing touch.

To round it all off, we offer a choice of three different flavours for our Easter eggs. These different options—ranging from the intense fruitiness of raspberries or the exotic appeal of passion fruit to the rich flavour of cocoa—allow you to explore a variety of tastes and sensations.





# Raspberry marshmallow eggs

RECIPE BY JEAN SIVIEUDE FOR 8 EGGS

## Main recipe

Raspberry marshmallow.....	300 g	52,63 %
Caramel filling.....	250 g	43,86 %
Maltosec 38772.....	10 g	1,75 %
Freeze-dried raspberry powder 37855 .....	10 g	1,75 %

Pour the marshmallow into a silicon mould for making egg shapes. Place a caramel sphere in the middle. Freeze and then turn out of the mould. Mix the freeze-dried powder and the Maltosec and coat the frozen eggs with it.

## Raspberry marshmallow

Raspberry purée .....	140 g	49,12 %
Gelatine mass.....	30 g	10,53 %
Albuwhip 38461 .....	15 g	5,26 %
Trehalose powder 39054 .....	100 g	35,09 %

Mix the purée with the Albuwhip and blend for one minute. Whip to stiff peaks with the Trehalose. Add the dissolved gelatine mass and mix well.

## Gelatine mass

Powdered bovine gelatine (220 Bloom) 38670 .....	10 g	16,67 %
Water .....	50 g	83,33 %

Mix the gelatine and the water. Leave to hydrate for 30 minutes in the fridge. Dissolve it in a bain-marie or in the microwave, and leave it in the fridge again until required.

## Caramel filling

Trehalose powder 39054 .....	150 g	25,86 %
40 DE liquid glucose 37305 .....	25 g	4,31 %
Raspberry purée .....	300 g	51,72 %
Balsamic vinegar.....	30 g	5,17 %
Lime purée.....	5 g	0,86 %
Valrhona raspberry Inspiration Couverture .....	70 g	12,07 %

Dry caramelize the trehalose. Blend it until a fine powder is obtained. Bring the purées, glucose and vinegar to the boil. Add the powdered caramel and heat to 107 °C. Cool to 70 °C and mix with the raspberry couverture. Pour into spherical moulds and freeze.

By using trehalose (a sugar made from tapioca that is less sweet than conventional sugar), a caramel can be made that is not so sweet, with a greater proportion of fruit.





Freeze-dried powder + Maltosec



Marshmallow



Caramel filling





# Passion fruit marshmallow eggs

RECIPE BY JEAN SIVIEUDE FOR 8 EGGS

## Main recipe

Passion fruit marshmallow.....	300 g	52,63 %
Caramel filling.....	250 g	43,86 %
Maltosec 38772.....	10 g	1,75 %
Freeze-dried passion fruit powder 38664 .....	10 g	1,75 %

Pour the marshmallow into a silicon mould for making egg shapes. Place a caramel sphere in the middle. Freeze and then turn out of the mould. Mix the freeze-dried powder and the Maltosec and coat the frozen eggs with it.

## Gelatine mass

Powdered bovine gelatine (220 Bloom) 38670 .....	10 g	16,67 %
Water.....	50 g	83,33 %

Mix the gelatine and the water. Leave to hydrate for 30 minutes in the fridge. Dissolve it in a bain-marie or in the microwave, and leave it in the fridge again until required.

### Passion fruit marshmallow

Passion fruit purée .....	140 g	49,12 %
<b>Gelatine mass</b> .....	30 g	10,53 %
Albuwhip 38461 .....	15 g	5,26 %
Trehalose powder 39054 .....	100 g	35,09 %

Mix the purée with the Albuwhip and blend for one minute. Whip to stiff peaks with the Trehalose. Add the dissolved gelatine mass and mix well.

Thanks to the egg albumen (Albuwhip), far less egg white is needed than classic marshmallow recipes (guimauve) and it can be replaced with more fruit purée.



### Caramel filling

Trehalose powder 39054 .....	150 g	27,52 %
40 DE liquid glucose 37305 .....	25 g	4,59 %
Passion fruit purée .....	300 g	55,05 %
Valrhona passion fruit Inspiration couverture.....	70 g	12,84 %

Dry caramelize the trehalose. Blend it until a fine powder is obtained. Bring the purée and the glucose to the boil. Add the powdered caramel and heat to 107 °C. Cool to 70 °C and mix with the passion fruit couverture. Pour into spherical moulds and freeze.







# Chocolate marshmallow eggs

RECIPE BY JEAN SIVIEUDE FOR 8 EGGS

## Main recipe

Cocoa marshmallow .....	300 g	52,63 %
Caramel filling.....	250 g	43,86 %
Maltosec 38772.....	10 g	1,75 %
Cocoa powder .....	10 g	1,75 %

Pour the marshmallow into a silicon mould for making egg shapes. Place a caramel sphere in the middle. Freeze and then turn out of the mould. Mix the cocoa powder and the Maltosec and coat the frozen eggs in it.

## Gelatine mass

Powdered bovine gelatine (220 Bloom) 38670 .....	10 g	16,67 %
Water.....	50 g	83,33 %

Mix the gelatine and the water. Leave to hydrate for 30 minutes in the fridge. Dissolve it in a bain-marie or in the microwave, and leave it in the fridge again until required.

## Cocoa marshmallow

Water .....	140 g	45,16 %
Gelatine mass.....	30 g	9,68 %
Albuwhip 38461 .....	15 g	4,84 %
Trehalose powder 39054 .....	100 g	32,26 %
Cocoa powder .....	25 g	8,06 %

Mix the water with the Albuwhip and blend for one minute. Whip to stiff peaks with the Trehalose. Add the dissolved gelatine mass and the cocoa. Mix well.

To give the eggs their final velvety appearance, cocoa powder or freeze-dried powder is used. Add the Maltosec to prevent them from becoming moist. In this way, they will conserve their appearance for much longer.



## Caramel filling

Trehalose powder 39054 .....	150 g	25,77 %
40 DE liquid glucose 37305 .....	25 g	4,30 %
Milk .....	130 g	22,34 %
35% fat cream.....	200 g	34,36 %
Madagascar vanilla paste .....	7 g	1,20 %
82% fat butter.....	50 g	8,59 %
Valrhona P125 Cœur de Guanaja 80% concentrated chocolate .....	20 g	3,44 %

Dry caramelize the trehalose. Blend it until a fine powder is obtained. Bring the liquids, glucose and vanilla to the boil. Add the powdered caramel and heat to 107 °C. Cool to 70 °C and mix with the chocolate and butter. Pour into spherical moulds and freeze.



# Featured products

## ALBUWHIP

### Egg white albumen powder.

This is a protein that can be used to whip any water-based liquid in a stable way, substituting the water in egg white for flavour and multiplying the taste of desserts and confectionery by 10.



## MALTOSEC

### Tapioca maltodextrin.

A high fat absorption capacity, converting fat into a fine, easy-to-handle powder. When dissolved in water-based liquids, it acts as a binding or bonding agent.



## TREHALOSE POWDER

### Trehalose made from tapioca.

Delays starch retrogradation. High water retention capacity. High glass transition temperature. Delays protein denaturation. Prevents the formation of large crystals during freezing. Prevents syneresis. Enhances flavours. Prevents oxidation. Stable when exposed to heat and acids. Resistant to moisture absorption in dry mixes. Delays desiccation and increases the volume of doughs. Acts as a stabilizer in beaten mixes. Does not participate in the Maillard reaction.



## FREEZE-DRIED FRUITS IN POWDER

### Freeze-dried fruits reduced into a fine powder.

They allow us to enhance the flavour of delicate preparations such as creams, ganaches and meringues where adding liquids might be tricky. Perfect for adding colour and a fresh and clear fruit flavour without adding moisture.







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