

## Dark Chocolate Balsamic Marshmallows



**Prep Time:** 25 minutes

**Rest Time:** 2 hours

**Yield:** 8x8 pan

### Ingredients

- 4½ envelopes unflavored gelatin
- 1 cup water, divided
- 5 tbsp. [Gustare Dark Chocolate Balsamic Vinegar](#)
- 2 cup (1 pound) granulated sugar
- 2 tbsp. + 2 tsp. light corn syrup
- Pinch cream of tartar
- 4 egg whites
- 1 tsp. pure vanilla extract
- Cocoa powder, for garnish

### Directions

1. Line 8x8 pan with plastic wrap and brush very lightly with non-infused olive oil, just enough to prevent sticking but not to impart savory flavor.
2. Cover gelatin completely with ½ cup water and allow to bloom. Once gelatin has softened and all water is absorbed, add balsamic vinegar. Heat in microwave until warm and gelatin has fully dissolved. Set aside.
3. Heat sugar, ½ cup water, corn syrup, and cream of tartar on high. Keep covered until mixture boils to prevent crystallization. Then continue to heat, uncovered, until sugar reaches 245 degrees on candy thermometer.
4. At the same time, whisk egg whites and vanilla extract on high using stand mixer, until whites reach full volume. The objective is to reach full volume at the same time as the sugar syrup reaches its desired temperature. You may reduce mixer speed to medium to maintain volume if whites appear to be rising at a faster rate than the syrup is heating.

5. At 245 degrees slowly drizzle sugar syrup into rapidly whipping whites.
6. Slowly drizzle melted gelatin mixture into very warm, whipping whites. Continue to whip on high speed until triple in volume and whites have cooled to room temperature.
7. Spread evenly into prepared pan and level using a flat, oiled spatula to prevent sticking. You may also place a piece of oiled parchment directly onto surface of marshmallow and continue to level by running a flat spatula over the parchment to manipulate the marshmallow. Allow to set for several hours.
8. Cut into desired size and shape. When ready to use, toss in cocoa powder to garnish and to prevent marshmallows from sticking together. Enjoy!

Note: Marshmallows can be made ahead and stored, wrapped, in refrigerator for 2-3 weeks, or in freezer for two months! Just pull out what you need!