

Desserts and Patisserie - Meringue and Marshmallow

**Recipe No:**

**R715 - R715n**

## **MALLOWHIP PASTRY**

USING MALLOWHIP DRY

- Method:**
1. Cut off strips of Puff Pastry 100 x 3mm (4 x 1/8").
  2. Dock well and bake at 220°C (425°F).
  3. Prepare MALLOWHIP and add APITO STRAWBERRY PASTE.
  4. (Tinned or fresh fruit may be added to the MALLOWHIP).
  5. Cover half of the pastry strips with a generous layer of Marshmallow.
  6. Top with remaining pastry strips.
  7. Press down and clean off edges.
  8. Ice with flavoured and coloured fondant.
  9. Cut into strips 30mm (1 1/4") wide and dress cut edges with coloured coconut.

**Yield:** Yield: One standard baking tray.