



COOKING CLASSES
AT SUR LA TABLE

HOLIDAY HOT COCOA MIX
+
HOMEMADE MARSHMALLOWS

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Pantry Items

- Granulated Sugar
- Cocoa Powder
- Kosher salt
- Cornstarch
- Confectioner's sugar

Dry/Canned Goods

- Unflavored gelatin
- Vanilla bean powder
- Vanilla bean paste
- 6 ounces semi-sweet chocolate
- 1 1/4 cups light corn syrup

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife

Hand Tools/Gadgets

- Whisk
- Silicone spatula
- Various mixing bowls
- Measuring spoons
- Liquid measuring cup
- Spoon

Cookware

- Small saucepan

Appliances

- Food processor
- Stand mixer with whisk attachment

Bakeware

- Rimmed baking sheet
- Silicone baking mat
- Candy thermometer

Other

- Large air-tight zip-top storage bag
- 4, 8-ounce jars with lids or gift bags

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Jingle Jars of Hot Cocoa Mix

1. Prepare 4, 8- ounce jars with labels.

Homemade Marshmallows

1. Using non-stick baking spray, coat a rimmed baking sheet fitted with silicone mat, as well as a chef's knife and silicone spatula.

JINGLE JARS OF HOT COCOA MIX

Yield: 4 half-pint jars – 16 servings

To make one serving: To a small saucepan set over medium heat, add 1 cup of milk and 3 generous tablespoons of hot chocolate mix. Bring the milk to a simmer while constantly whisking. Remove from heat and pour into your favorite mug. Top hot chocolate with homemade marshmallows

1 cup granulated sugar

1 cup cocoa powder

6 ounces semi-sweet chocolate, chopped

1 teaspoon vanilla bean powder

1/2 teaspoon Kosher salt

1. **To make hot cocoa mix:** To the bowl of a food processor, add all ingredients and blend until smooth.
2. Divide hot cocoa mix between 4, 8-ounce jars, top with lid, and seal tightly. Write or print serving instructions from recipe head note on a label and attach to jar.

Recipe variations:

- Substitute your favorite chocolate, dark, bittersweet and milk chocolate would all be great options. If your using a bar of less sweet chocolate than semi-sweet, you may need to add more sugar

HOMEMADE MARSHMALLOWS

Yield: 64 – 1” square marshmallows

One of the most perfect pairings on a chilly day is a steaming mug of rich hot chocolate topped with fluffy vanilla-scented homemade marshmallows

3 tablespoons unflavored powdered gelatin

1 1/4 cup cold water, divided

1 1/2 cups granulated sugar

1 1/4 cups light corn syrup

1/8 teaspoon Kosher salt

1 tablespoon vanilla bean paste

1 cup confectioners’ sugar

1/2 cup cornstarch

Line a rimmed baking sheet with a silicone baking mat and spray with non-stick baking spray, set aside.

1. **To bloom the gelatin:** To a measuring cup with 1/2 cup cold water add powdered gelatin and whisk until well combined. Transfer the mixture to the bowl of a stand mixer fitted with whisk attachment.
2. **To make marshmallow syrup:** To a medium saucepan set over medium-high add water, sugar, and corn syrup, bring to a boil without stirring. Cover the saucepan with a lid and allow to boil for 4 minutes. Remove the lid and affix a candy thermometer. Continue to boil until syrup is thick and clear and reaches between 247°F and 250°F. Remove saucepan from heat.
3. **To make the marshmallows:** To the stand mixer set on medium speed, carefully pour the hot syrup down the side of the mixing bowl into the gelatin mixture. Once all of the syrup has been added, increase speed to high and whip until the marshmallow mixture is thick and the volume has doubled about 10 minutes. Add the vanilla paste, mix to combine.
4. To the prepared baking sheet, while working quickly, transfer the marshmallow mixture. Using a silicone spatula, that has been sprayed with non-stick baking spray, spread the mixture evenly on the baking sheet. Allow mixture to stand at room temperature at least 1 hour until set.
5. **To cut the marshmallows:** To a fine-mesh sieve set in a small bowl, add confectioner's sugar and cornstarch. Liberally dust the surface of the marshmallows with the cornstarch mixture. To a clean dry work surface, dust with cornstarch mixture. Flip marshmallows out on top coated surface and remove baking sheet and silicone mat. Dust top of marshmallows with cornstarch mixture until coated.

6. Using a sharp chef's knife, coated with non-stick baking spray, cut marshmallows into 1" squares, or any shape you desire. Dust cut sides of marshmallows with cornstarch mixture. Transfer cut marshmallows to a resealable air-tight bag with remaining cornstarch mixture, shake to coat.

Recipe variations:

- To create marbled marshmallows, separate 1/3 of the marshmallow mixture and stir in flavoring, like peppermint extract, as well as food coloring, mix well. Transfer the remaining 2/3 marshmallow mixture to prepared baking sheet. Using a coated spatula add portions of colored and flavored mixture to the baking sheet. Using coated spatula swirl flavored marshmallow into the marshmallow mixture.