

Chocolate Peanut Butter S'mores



DIFFICULTY
MEDIUM



SERVES
20



PREP TIME
50 MINUTES



BAKE TIME
20 MINUTES

Ingredients

BISCUIT

150g butter (room temperature)

70g **Chelsea Caster Sugar**

1 egg yolk large

80g ground roasted peanuts

45mls **Chelsea Maple Syrup**

240g plain flour

½ tsp salt

OPTIONAL

1 cup 50% dark chocolate

MARSHMALLOW

3 gelatine sheets

170ml water

180g **Chelsea Caster Sugar**

½ tsp vanilla paste

30ml glucose syrup

70g egg whites

pink food colouring gel

ASSEMBLY

100g crunchy peanut butter

100g raspberry jam

50g **Chelsea Icing Sugar**

10g dehydrated raspberries

Method

BISCUIT

Using a mixer with a paddle attachment, beat the butter and **Chelsea Caster Sugar** until light and fluffy. Add egg yolk and beat for 2 minutes until combined. Add the ground peanuts and **Chelsea Maple Syrup**, and beat for 1 minute. Add the flour and salt and beat until just combined. Scrape the dough on to a clean bench and gently bring the dough together into a ball. Wrap in plastic wrap, and flatten with the palm of your hand. Allow the dough to rest in the fridge for 30 minutes. Place the dough on a well floured piece of baking paper. Sprinkle a small amount of flour on top of the dough, then cover with another piece of baking paper. Roll out the dough until 1cm thick. Cut the dough using a round cookie cutter approximately 5cm wide. Carefully place each round on a baking tray 3cm apart. Bake for 10-15 minutes.

OPTIONAL

Melt 1 cup of dark chocolate. Once the biscuits are cooled, dip one side into the chocolate. Allow chocolate to set.

MARSHMALLOW

Soak the gelatine sheets in water for 5 minutes. Pour 170ml of water, **Chelsea Caster Sugar**, vanilla and glucose syrup into a pot. Place on medium to high heat without stirring for 8 minutes until lightly golden or 126°C. Squeeze out the remaining water from the gelatine, add to the sugar syrup and stir. Place the egg whites into a mixer with a whisk attachment. Whisk on high until the egg whites are almost stiff. Slowly pour the sugar syrup into the egg whites while the mixer is on high. Leave the mixer running on a medium speed for another 5-6 minutes until the marshmallow becomes firm. Add pink food colouring and continue mixing on medium for 1 minute.

ASSEMBLY

Place the marshmallow into a piping bag. Turn the biscuits upside down. Smear a teaspoon of crunchy peanut butter onto half of the biscuits and raspberry jam onto the other half. Pipe a tablespoon of the marshmallow onto the peanut butter and place the jam biscuit on top of the marshmallow to create a sandwich. Dust with **Chelsea Icing Sugar** and decorate with dehydrated raspberries.

Nutrition

Contains nuts, egg and dairy.

Service

Store in an airtight container.

Total Cost

Cost Per Portion \$0.66

Gross Profit 81%

GST 15%

Min. Selling Price (per portion) \$3.50

*Cost based on average wholesale prices May 2019

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