

# Dark Chookie™



**Filling:**  
Italian meringue foam with raspberry Jelly

**Base:**  
Marzipan

**Chocolate Shell:**  
Dark Chocolate ref. nr. 811



## Marshmallow Foam

### INGREDIENTS

250 g water (ca. 30 degrees)  
3,5 g agar-agar  
250 g water  
500 g sugar  
190 g glucose  
250 g egg whites

### METHOD

Whisk water and agar-agar until well combined.  
Then boil the water, sugar and glucose up to 110 degrees,  
and then add the agar-agar mix.  
Boil this mixture up to 117 degrees.  
Whip the egg whites lightly.  
The hot syrup is poured in while continuing whipping on max volume.

## Raspberry Jelly

### INGREDIENTS

500 g raspberry puree (BOIRON)  
65 g dextrose  
11 g gelatin

### METHOD

Cook the raspberry with dextrose and mix it with gelatin.  
Pour the mixture into small silicone mould or into another mould  
according to the desired size.