

## **MARSHMALLOW CITRIC CURD SLICE**

GF DF Low

Gluten Free Dairy Free Low chemical

**Makes ~16 slices**

### **Ingredients:**

Citric acid Curd:

- 1 egg
- ¼ cup (40g) castor sugar
- 15ml water
- 30g Nuttalex
- 1 tsp citric acid

Biscuit base:

- 2 packets Leda gluten free Arrowroot biscuits
- 150g Nuttalex

Marshmallow:

- 2 cup castor sugar
- 2 tblsp gelatine
- ½ cup cold water 1/2 cup hot water
- 1 tsp vanilla

1 slice pan roughly 20cm by 30cm

Line pan with baking paper



### **Method:**

Make the curd first:

- Combine citric acid curd ingredients in a heatproof bowl.
- Place the bowl on top of a saucepan of simmering water. Don't allow the water to touch the bowl
- Stir ingredients with a wooden spoon until they melt, combine and thicken enough to thickly coat the back of the wooden spoon.
- Remove from the heat, cover and refrigerate

Biscuit base:

- Melt the Nuttalex
- Crush the packets of Leda biscuits to a small crumb
  - use a blender OR
  - place the biscuits in a plastic bag and roll over them with a rolling pin to crush them finely
- Place the biscuit crumb in a bowl with the melted Nuttalex and mix to combine. Pour the crumb in to the lined tray and press it to cover the base of the pan
- refrigerate

### Marshmallow

- Add the cold water to a small bowl and sprinkle the gelatine over the water
- Let this stand for about 5 minutes
- Put the hot water and sugar in a large saucepan and stir over a low heat until the sugar is dissolved
- Add the gelatine mixture and stir over the low heat until dissolved
- Bring mixture to the boil and boil gently, uncovered for 6 minutes
- Remove the pan from the heat and allow it to cool until its luke warm
- Once it's luke warm add it to the bowl of an electric mixer and add the vanilla
- Beat on high for minutes
- It should now be thick and creamy and still be able to be poured

### Making the slice

- Add the cold citric acid curd to the marshmallow.
- Don't fully mix the curd into the marshmallow
- Mix it with only a couple of mixing strokes so that white and yellow colours can still be seen
- Pour this over the biscuit base and refrigerate until set (about 20 minutes)

Note that the curd will make the marshmallow a little runny when served on a plate