

# kissing frogs [makes 25 cocktail marshmallows]

200g breukelen gin [90 proof]	combine	sprinkle gelatin over mixture + soften 5-10 min. heat gently over low heat until dissolved. set aside to cool slightly	shear in methylcellulos e. transfer to kitchenaid. begin whipping on medium speed	drizzle syrup into whipping gin mixture. continue whipping until room temperature	transfer mixture to prepared pan. let sit at room temperature until solidified. cut marshmallows into desired shape + size
80g crème de violette [40 proof]					
140 lemon juice					
1 barspoon luxardo maraschino liquor					
2g violacien					
4% powdered gelatin					
2.75% lv methylcellulose type e	combine + heat to 129c. remove from heat				
500g granulated sugar	combine. spray 20cm-by-20cm-by-5cm pan with grapeseed oil + dust with mixture				
160g water					
35g granulated sugar					
5g cornstarch					