



**Miele**

# Iced vovo

By Miele

**45 minutes**

Preparation Time

**30 minutes**

Cooking Time

**18-20 serves**

Serves

## INGREDIENTS

### Vanilla biscuit

200 g unsalted butter,  
softened  
125 g caster sugar  
2 egg yolks  
1 tsp vanilla essence  
300 g plain flour  
½ tsp baking powder  
1 pinch salt

### Thick raspberry jam

300 g fresh or frozen  
raspberries  
280 g jam setting sugar

### Pink marshmallow

150 ml water  
15 g powdered gelatine, or  
7 gold gelatine sheets  
380 g caster sugar  
120 ml water  
1 tsp vanilla essence  
2-4 drops pink food  
colouring

### To garnish

50 g desiccated coconut

## METHOD

### Vanilla biscuit

1. In the bowl of a freestanding mixer with a paddle attachment, cream the butter and sugar until light and fluffy.
2. Add the egg yolks to the butter mixture, one at a time. Add the vanilla essence.
3. Sieve all dry ingredients in a separate bowl until well combined.
4. On low speed, fold the dry ingredients into the butter mixture until it just forms a dough.
5. Roll the dough into a ball and flatten slightly. Wrap in cling wrap and refrigerate for at least 1 hour to rest.
6. Remove from the fridge and roll the dough into a sheet approximately 5 mm thick. Cut into 6 cm x 4 cm rectangles.
7. Preheat the oven on Fan Plus 160°C. Line a baking tray with baking paper.
8. Arrange the biscuits on the baking tray. Place the tray into the oven on shelf level 2 and bake for 15 minutes.
9. Remove from the oven and allow to cool on a wire rack.

### Thick raspberry jam

1. In a saucepan on medium heat, induction setting 6, add the raspberries and sugar and cook for approximately 30 minutes until thick, stirring occasionally.
2. Transfer to a bowl and place in the fridge for 30 minutes, or until set.
3. Whisk until smooth and transfer into a piping bag.

### Pink marshmallow

1. In the bowl of a freestanding mixer, place 150 ml of water and sprinkle over the gelatine to bloom.
2. Place the caster sugar and 120 ml of water into a saucepan and place on medium-high heat, induction setting 7.
3. Bring to the boil without stirring, until the temperature reaches 120°C (soft ball stage) on a sugar thermometer.
4. Once at temperature, pour into the freestanding mixer bowl over the gelatine. Add the vanilla essence and drops of pink food colouring.
5. Whisk on high for 8-10 minutes, or until the marshmallow is thick, glossy and can hold its form.
6. Transfer to a piping bag with a size 15 plain round nozzle.

### Assembly

1. Pipe two straight lines of pink marshmallow on either side of the vanilla biscuits.
2. Sprinkle desiccated coconut over the marshmallow to cover generously.
3. Pipe thick raspberry jam between the marshmallow.

### Hints and tips

- Only make marshmallow once other components are complete, as it will quickly thicken and become harder to pipe after mixing. Pipe small dollops of any remaining marshmallow onto a corn flour dusted tray. Leave to dry before storing in a air-tight container, coated in corn flour.