

LETS MAKE: A GIANT CHOCOLATE FISH



Kia ora! I'm Marina, a Māui dolphin.

Swimming in the sea means that I come across all different types of fish, but my favourite is a chocolate fish! Come & make a giant chocolate fish with me.

WHAT YOU NEED:

INGREDIENTS

Marshmallow:

4 & 1/2 tsp gelatin powder
3/4 cup cold water
3/4 cup caster sugar
1 tsp raspberry flavouring
1/4 tsp red food colouring

Coating:

1 block of milk chocolate
4 pieces of white chocolate
sprinkle of icing sugar

EQUIPMENT

Measuring cups, measuring spoons, heat proof bowl, spatula, whisk, knife, spoon, wire rack, electric mixer/beater, fish template, scissors, 30x20cm rectangular dish, snap lock bag baking paper & cooking oil spray

LETS MAKE THE MARSHMALLOW

Follow the recipe below with the help of an adult

1. Line the 30x20cm dish

Firstly, spray the cooking oil around the dish, this helps the baking paper stick. Make sure your baking paper covers the entire dish so that the marshmallow doesn't stick.



2. Activate the gelatin

In a heat proof bowl whisk 1/2 cup of cold water with 4 & 1/2 teaspoons of gelatin powder until combined. Let the gelatin sit for 5 minutes and then place it in the microwave for 30 seconds. Carefully remove from the microwave and set it aside to cool.



3. Get mixing

In a separate bowl, add 3/4 cup sugar and 1/4 cup cold water and beat with an electric mixer/beater for 5 minutes.



4. Put it all together

Add the cooled gelatin and 1 tsp of raspberry flavouring. Beat the mixture for 8 minutes until it becomes lights and fluffy.



5. Make it pink

Add 1/4 tsp of the red food colouring and continue to beat the mixture well. Keep adding the food colouring a drop at a time until you get your desired colour.



6. Let it set

Pour the marshmallow mixture into the lined dish and spread it evenly. Place the mixture in the fridge for 2 hours, until set.



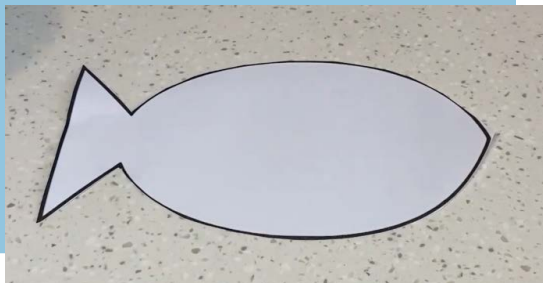
LET'S TURN IT INTO A CHOCOLATE FISH

Follow the recipe below with the help of an adult

1. Cut out the fish template

You can find the fish template on our website alongside this recipe.

maritimemuseum.co.nz/mini-maui



2. Cut the marshmallow into a fish

Once the marshmallow has set, remove from the fridge and sprinkle the top with icing sugar. Place the fish template on the marshmallow and cut around the shape, peel away the remaining edges until you have your fish shape. Set to the side



3. Melt 1/2 the chocolate

Add 1/2 a block of chocolate in a heat proof bowl and bring a pot of approx. 3cm on water to bowl. Place your bowl on top and stir until completely melted. Once melted, carefully remove from heat and set aside until room temperature.



4. Coat your fish in chocolate

Place the fish on a wire rack, we recommend putting something under the rack (i.e. a tray). Pour the melted chocolate over the fish evenly. Spread the chocolate around with the back of a spoon. Place in the fridge to set.



5. Coat the other side in chocolate

While the first side is setting, melt the second half of the chocolate as per **step 3** When the chocolate on the fish has set, remove it from the fridge and carefully turn it over on the rack. Pour and spread the melted chocolate over this side of the fish evenly and place in the fridge to set.



5. Let's decorate

While the chocolate is setting, melt the white chocolate and set aside to cool. Once cooled, pour the chocolate into a small snap lock bag and cut one edge. When the chocolate fish has set, decorate your fish with the white chocolate. You can add eyes, fins and scales! Let the chocolate set in the fridge.



YOUR CHOCOLATE FISH IS FINISHED!