

## Marshmallow Slider

Servings: 2

### INGREDIENTS

- 1/2 c Monarch® corn starch
- 3 c Chef's Line™ chocolate melting cake batter
- 2 T Monarch chopped almonds
- 2 ea large marshmallows
- 1 1/2 ea sliced bananas
- 1/3 c Monarch sugar
- Optimax® pan spray
- 1 c strawberries, pureed
- 2 ea mangos
- 2 T agave honey
- 4 ea Cross Valley Farms® mint leaves
- 2 ea sheets Monogram® parchment paper

### PREPARATION

In a mixer, blend corn starch and melting chocolate batter. Transfer cake batter into piping bag, and pipe out chocolate disks onto a sheet pan lined with parchment paper. Sprinkle half of the disk with chopped almonds. In 350° oven, bake for 7 to 10 minutes. Slice each marshmallow into three disks. On a sheet pan lined with parchment paper, bake in oven until golden brown. Toss banana slices with half of the sugar. Coat a medium sauté pan with pan spray, and lightly caramelize banana slices. Cut mangos into batonnet, toss with remaining sugar and caramelize in sauté pan. Remove from pan and toss mango with agave honey. To assemble a slider, top cake batter “buns” with three baked marshmallow disks, three banana slices and two mint leaves, then top with an almond bun. Stack mango batonnet like French fries and drizzle with strawberry puree.

