

A photograph of several coconut halves arranged on a black and white checkered surface. The coconuts are cut open, revealing the white flesh. Some of the coconut halves are topped with a thick layer of white marshmallows and a generous amount of shredded, golden-brown coconut flakes. The background is a repeating pattern of black and white squares. The text "the marshmallowist." is overlaid in the center in a white, lowercase, sans-serif font.

the
marshmallowist.

hiya

_artisan marshmallows in unexpected flavours — with a french soufflé texture and a signature london edge.

_handcrafted using whole fruits and infused with organic essential oils and premium spirits.

_we use the whole fruit to give our marshmallows their intense colour and their rich burst of flavour.

_we never compromise on the quality of our ingredients — they contain no colourings, additives or preservatives

_egg free/ dairy free/ gluten free



who, me?

"as the marshmallowist i like to do things a little differently — with unexpected combinations and a bright, fresh twist. having trained as a chocolatier in paris i went on to sell my marshmallows from a portobello road market stall, combining classic techniques with unique flavour adventures."

- oonagh simms

owner / marshmallowist / chocolatier



our signature flavours



blueberry and sipsmith gin_

vibrant colour from the fruit
base with a floral hit of
juniper



mango and sweet orange_

alphonso mango gives a lively fruit
flavour and a zesty citrus finish.



toasted coconut_

we use coconut flesh in the
body of the marshmallow as
well as toasted dessicated
coconut on the outside this has
a light, creamy flavour.



passion fruit and ginger_

intense passion fruit warmed with a
fiery dash of ginger.



raspberry and champagne_

we use rosé champagne to lift the
raspberry flavour. a light, sparkling
flavour to enhance the berries.



strawberry and basil_

classic strawberry flavour with
balanced yet pronounced basil hints

the facts

1_

what are the marshmallows made from?

_sugar, fresh fruit (strawberry, raspberry, coconut, mango, passion fruit, blueberry) gelatin (bovine), organic herbs (sweet orange, juniper, basil, ginger) alcohol - trace (champagne 12.5% abv, gin 40% abv) cornflour, icing sugar.

**egg free/ dairy free /
gluten free**
but not suitable for vegetarians.

2_

how should i store them?

we recommend storing them in a cool, dark environment, max temp. 21c.

how long will they keep?

all of our mallows are made & cut within 3 days of delivery. kept at the right temperature (see above) and stored in air tight packaging they will keep for up to 3 weeks.

if you have bought a range of flavours we recommend storing them separately as they are porous and the flavours can mix together.

what size are the marshmallows?

our signature large size is 4.5cm cubed and can be eaten in 4-5 bites.

3_

what flavours can you make?

anything you like! our chefs can guide you through the process, but we don't use any artificial colours or flavourings so we will only create mallows that are made from whole fruits, organic herbs and spices or premium alcohol.

what shall I do with my marshmallow stand?

we charge a £15.00 deposit for our perspex stands. the stand is hand-washable and can be used again or just pop it back to us in the post and we'll refund your deposit.

can I use my logo on your packaging?

absolutely, we can brand our boxes with your own logo and message but we must be supplied with a high-res jpeg 10 working days before your event.

4_

how do i pay?

all payments must be paid in advance. you can pay via debit or credit card through our secure online payment system or via paypal.

how does delivery work?

for large and custom orders we use a next day courier service, for this we charge £10. we whip up our marshmallows to order, and like them to be as fresh as possible, so please arrange delivery as close to your event date as possible.

testimonials

1_

marie claire

"the marshmallowist has made sweets a serious business"

2_

THE TIMES

"the marshmallowist - impressing chefs and luxury stores with their upmarket marshmallows."

3_

VOGUE

"the marshmallowist marshmallows come in unique, delicious flavours"

4_

BAZAAR

"strawberry and basil and blueberry and gin are just some of the refreshing, zingy and delectable flavour combinations offered by the marshmallowist"

5_

STYLIST

"gourmet marshmallows? our fav are the raspberry and champagne by the marshmallowist"

6_

TheObserver

"the best marshmallows in town."

wedding options



1_s'more station

we'll bring our signature s'more station to your wedding. with our pop up antique wood stand, copper piping and draped with neon festoon lights we've got your alternative dessert option all glammed up.

one of our marshmallowists will serve toasted fruit marshmallows smothered in honey whiskey ganache and maldon sea salt chocolate shards sandwiched between vanilla sugar biscuits. A theatrical spectacle for your party.

price_ from £4.00 per serving (a set up cost for the stand applies)

wedding options



2_ marshmallow favours

treat your guests to marshmallow wedding favours in a clear perspex box. these can be any of our signature marshmallow flavours or bespoke flavours to match your theme.

_our unique favour box message 'with mallow love' comes in black or white. no minimum order
_or we'll personalise your box with your own printed message/ icon/ slogan. minimum order of 100 favours.

price_ from £2.00 per favour

wedding options

3_ marshmallow centrepiece

cake stands filled with whole fruit marshmallows perfect for a wedding feature if you want guests to graze during the evening- these can be any flavours from our signature marshmallow collection or bespoke flavours to match your theme. the marshmallow stand is flat packed and easy to assemble, it is clear perspex to show off the bright colour pop of the marshmallows and the stand is hand-washable and can be used again...

price_		
5 tier cake stand_	75 servings_	£83.00
6 tier cake stand_	100 servings_	£110.00
7 tier cake stand_	120 servings_	£130.00

we charge a £15.00 deposit for our perspex stands and if you just pop it back to us in the post we'll refund your deposit.



wedding options

4_ firepits

create a gourmet campfire experience at your event.-now a crowd favourite at both Kew Gardens and Wilderness Festival. we can create a unique outdoor experience with our custom firepits and unexpected marshmallow flavours. our pop up antique wood stand, neon festoon lights and wood burning fire pits provides the perfect way to toast your mallows.

price_ £1.50 per mallow including wooden toasting skewers and napkins (a set up cost for stand applies)



need more info?

**drop us a line_
holla@themarshmallowist.com**

**give us a ring_
(0)7718 247878**

**visit our site_
themarshmallowist.com**