



French Buttercream

Ingredients for 1 litre preparation:

WHOLE MILK	1/2 L.	FRESH BUTTER	1 KG
WHITE SUGAR	200 G		
EGG YOLKS	100 G		
VANILLA	5 G		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	White sugar Egg yolks Vanilla	200 g 100 g 5 g	Beat until white	–	500 rpm R-Mix	30 sec	Closed	
2	Milk	½ L	Add	90°C	800 rpm	15 min	Open	
3			Remove from bowl	–				
4	Butter	1 kg	Cool diced butter to room temperature in bowl	25°C	300 rpm	5 min	Open	
5			Add preparation to butter	25°C	1,200 rpm	1 min	Open	Taste and adjust seasoning
6			When fluffy, remove and store at 4°C	–				



CHEF'S TIP

Buttercream can be flavoured with alcohol, coffee extract and chocolate.