






Boiled Sugar Buttercream

Ingredients:

SUGAR	400 G
WATER	100 ML
EGGS	3
FRESH UNSALTED BUTTER	600 G

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Water Sugar	100 ml 400 g	Put in bowl	 121 °C	100 rpm	14 min		
2	Eggs	3	Add through spout	–	500 rpm	5 min		
3			Cool bowl	–				Until temperature goes down to 40 °C. The bowl can also be placed in cold water or refrigerated to speed up the process.
4	Butter at 3 °C	600 g	Pour in gradually	–	500 rpm	4 min		Taste and adjust seasoning
5			Keep refrigerated	–	500 rpm			



CHEF'S TIP

You can add different flavours to the buttercream: vanilla, praline, chocolate, etc.