

The Buttercream



Serves :

+280 g



Prep :

30 min.



Rest :

Freezing : -
Refrigeration : -



Cook :

Temperature : -
Time : -

Special equipment

Whisk

Saucepan

List of recipes

✓ The buttercream (crème au beurre in french)



Steps

- 🌀 **Cream the butter until creamy**
- 🌀 **Prepare a syrup**
- 🌀 **Whisk the egg until fluffy**
- 🌀 **Make the pâte à bombe mixture**
- 🌀 **Add the softened butter/Whisk**
- 🌀 **Add the flavoring/Whisk**
- 🌀 **Refrigerate and reserve**

Ingredients

- ☑ 75 g ~ Superfine sugar
- ☑ 20 g ~ Water
- ☑ 45 g ~ Whole egg (x1)
- ☑ 145 g ~ Softened butter

The buttercream

- In a glass, beat 1 whole egg. Take 45 g of the egg and pour it into the bowl of the stand mixer.
- In a saucepan, pour 20 g of water and 75 g of sugar. Bring to a boil over medium heat. When the first large bubbles appear, start whisking the egg.
- After about 30 seconds, pour the syrup in a steady stream into the mixture while continuing to whisk at low speed. Then increase the mixer speed to the maximum until the mixture is completely cooled, resulting in a fluffy pâte à bombe.
- Add 145 g of softened butter in three portions to the pâte à bombe, whisking vigorously after each addition to obtain a smooth buttercream. If the mixture becomes grainy, continue whisking until it becomes smooth again.
- Add the flavor extract of your choice and whisk one last time to incorporate it well.
- Store the buttercream in the refrigerator before use.



Tips

❖ Important note:

The temperature of the sugar syrup is important as it affects the egg contribution.

For a syrup with a ratio of 30% (sugar: 1000 g / water: 300 g)

| 110°C/230°F | 114°C/237°F | 118°C/244°F |
|---|---|--|
| - Sugar: 200 g - Water: 60 g - Egg yolks: 60 g - Butter: 260 g | - Sugar: 200 g - Water: 60 g - Egg yolks: 32 g - Whole eggs: 40 g - Butter: 260 g | - Sugar: 200 g - Water: 60 g - Whole eggs: 80 g - Butter: 260 g |

❖ Meringue buttercream recipe:

- Whipped butter: 250 g
 - Egg whites: 75 g
 - Cooked sugar at 119-121°C / 246-250°F: 150 g (sugar: 120 g / water: 40 g)
- ✓ Whip the butter (work it into a creamy consistency using a whisk).
 - ✓ Make an Italian meringue.
 - ✓ Cook the sugar to 121°C/250°F and pour it over the foamy egg whites. Whisk until cooled.
 - ✓ Add the whipped butter.