



ITALIAN MERINGUE BUTTERCREAM

Servings: 4-5

Looking for a cake, cupcake topping, or filling that is both divine and tasty? Yes, you can have it both ways. Let me introduce you to Italian Meringue Buttercream.

Once I got used to the timing, this is one of my go to fillings or toppings!

INGREDIENTS:

454g	SCS Unsalted Butter (Soft but cold)
75g	SIS Fine Grain White Sugar
59g	Water
4	Egg Whites
25g	SIS Fine Grain White Sugar
1 pinch	Cream of Tartar

1. In a pot, heat the water and 3/4 cup of sugar over medium heat; leave it to cook, keeping an eye on it from time to time.
2. In a standing mixer, whisk the egg whites on medium speed until foamy; add the cream of tartar and whisk till it reaches soft peaks. Add the remaining 1/4 cup of sugar and whisk until it reaches stiff peaks.
3. Once the sugar syrup reaches 120°C (be careful! It's really hot), remove from the stove and drizzle it slowly into the egg whites. Leave the standing mixer whisking away at high speed until the syrup has been added and the bottom of the bowl has cooled down (this should take about 5 minutes).
4. Once the bowl has cooled down, leave the mixer at high speed and add the butter into the mixture, a chunk at a time until all the butter has been added. Scrape down the sides and whisk until fully combined.
5. This silky buttercream is best used immediately. Otherwise, you can store it covered in the fridge for about a month.