

TRADITIONAL FRENCH BUTTERCREAM

YIELD 3 lb. 12 oz. (1.8 kg)

Granulated sugar	1 lb. 3 oz.	570 g
Glucose or corn syrup	3 oz.	90 g
Water	6 fl. oz.	180 ml
Eggs	5 oz. (3 eggs)	150 g
Egg yolks	6 oz. (10 yolks)	180 g
Unsalted butter, room temperature	1 lb. 10 oz.	780 g
Vanilla extract	1 fl. oz.	30 ml

- 1 Combine the sugar, glucose and water in a small saucepan and bring to a boil. (116°)
- 2 Meanwhile, place the eggs and egg yolks in the bowl of a mixer fitted with the whip attachment. Start whipping the mixture on medium speed the moment the sugar solution begins to boil.
- 3 Continue boiling until the syrup reaches 250°F (120°C) on a candy thermometer. When the syrup is ready, increase the mixer speed to high and carefully pour the sugar syrup in a steady even stream down the inside of the bowl.
- 4 Continue whipping until the mixture is mousse-like and cools to approximately 82°F (28°C).
- 5 Reduce the speed to medium and gradually add the butter; whip until light and aerated.
- 6 Add the vanilla and blend until combined.

Variations:

Mocha French Buttercream—Omit the vanilla extract. Add 1 fluid ounce (30 milliliters) coffee extract to the buttercream, then stir in 8 ounces (240 grams) melted and cooled bitter-sweet chocolate.

Citrus French Buttercream—Omit the vanilla extract. Add 0.5 fluid ounce (15 milliliters) orange extract and 0.5 fluid ounce (15 milliliters) lemon extract to the buttercream.

White Chocolate Buttercream—Melt 5 ounces (150 grams) white chocolate. Stir in 1 fluid ounce (30 milliliters) crème de cacao. Fold this into the finished buttercream.

Approximate values per 1-oz. (30-g) serving: **Calories** 140, **Total fat** 11 g, **Saturated fat** 6 g, **Cholesterol** 70 mg, **Sodium** 5 mg, **Total carbohydrates** 10 g, **Protein** 1 g

Whip eggs first then add sugar glucose water to pot when it reaches 116°C

MISE EN PLACE

- Soften butter.

