



Swiss Meringue Buttercream Recipe

by Katie Young's Cakes.

Recipe

Ingredients

500grams of Egg Whites

1000grams (1kg) Caster Sugar

1000grams (1kg) unsalted butter. Slightly softened.

Equipment

Stove top

Saucepan

Large Glass or Metal bowl. Must be extremely clean. No oil or grease residue.

Electric Mixer

Wisk

Candy or Digital Thermometer

Knife

Rubber spatula

Kitchen Scales

Extra bowl

Procedure

Add 500grams of egg whites to large mixing bowl

Add 1000grams (1kg) of Caster Sugar to this same bowl.

Fill a large saucepan $\frac{1}{4}$ full of water.

Sit saucepan on stove top and turn on high.

Sit large bowl with egg whites and caster sugar on top of the saucepan.

Continually mix the egg white and caster sugar mixture with a whisk.

Use a thermometer to test the mixtures temperature.

When the egg whites and caster sugar mixture reaches 60 degrees Celsius turn off the stove top and take the bowl off the saucepan.

Poor half of the mixture into your electric mixer. Beat on high until it reaches medium to hard meringue peaks.

Put meringue into the fridge.

Mix other half of the mixture into medium to hard meringue peaks.

Refrigerated second batch.

In a clean mixing bow. Add 1000grams (1kg) of unsalted butter that is slightly soft to touch. Just soft enough that your mixer can handle mixing it. Not too soft though.

Mix on high for as long as it takes to get a whiter looking butter.

Take Cold meringue mixture out of the fridge.

Add half of the butter and half of the meringue to a bowl and mix on low speed.

Scrape sides and bottom of the bowl periodically.

Keep mixing until buttercream comes together and is smooth.

Add the rest of the butter and meringue to bowl and continue to mix on low speed until all is combined and smooth. Scrape sides and bottom of the bowl at least once and mix again.

If the mixture splits or curdles just keep mixing. It will come together.

Use immediately or put in a sealed container and refrigerate.

When bringing it out of the fridge. Let it sit to come closer to room temperature.

Remix at a low speed until it has combined and looks smooth.

If it is still cold it will split and curdle but don't panic, it will come together after a good mix.

Enjoy using and eating your buttercream.

Tips and suggestions.

Buttercream last for 1-2 days at room temperature

2 weeks in the fridge

3 months in the freezer

For a whiter buttercream use Solite vegetable shortening instead of the butter.

Use a small amount of Titanium Dioxide or a pin point amount of violet food colouring to get a slightly whiter buttercream.

Colour your buttercream with oil based food colours for best results.

Swiss Meringue Buttercream is a non crusting buttercream.

If you have any questions, please email Katie at eatcake@katieyoungscakes.com

Keep it Sweet

Katie

