

Swiss Meringue Buttercream Recipe

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Prep. time : 20 minutes

Cook time : 5 minutes

Ready in 30 minutes

Level : Advanced

Ingredients:

- Egg whites 150g (5.3oz or 5 medium egg whites)
- Sugar 250g (8.8oz)
- Butter 350g (12.3oz)

Directions

1. Mix egg whites with sugar into a bowl of a stand mixer. Put the bowl into a bain-marie and stir until the mixture reaches 70°C (158°F) and all the sugar crystals dissolve.
2. Remove the bowl from heat and attach it to a stand mixer. Whisk until the meringue cools and becomes stiff.
3. At this point gradually add butter and continue beating until butter incorporates into the cream. Add extract or flavoring as wish.