

Swiss Meringue Buttercream



Preparation time 20 minutes

Ingredients

egg whites about 170g 5
(sugar 250g (1 1/4 cup
(unsalted butter, room temperature, cut in pieces 340g (1 1/2 cups

To make

Put the egg whites, sugar and salt in a heat proof bowl. Place over a pan with simmering water (bain-marie) and whisk constantly using an (electric mixer, for about 5 minutes, until it reaches 71C (160F Switch to a standing mixer and start mixing on high speed for about 8-10 minutes. Make sure it is completely cool before adding your butter

Add the cubed butter cube by cube while the mixer is running. Place .the butter cream in a pipping bag and ready to cover the cake with

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