

BUTTER CREAM



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Butter or margarine	106	35,4
Sugar	106	35,4
Water	35	11,5
Yumgo <i>WHITE POWDER</i>	6	1,9
Water (to hydrate the powder)	48	15,8
Total	300	100



PROCESS

- Make a syrup with the water and sugar.
- Mix Yumgo White Powder and the water to rehydrate it.
- Whip Yumgo White Powder rehydrated.
- When the syrup reaches 118°C, pour onto Yumgo White.
- Whip until the meringue reaches 30-35°C.
- Add the tempered butter cut into cubes, and stir until a smooth and shiny texture is obtained.



TIPS

- Use a margarine with a melting point similar to butter.

For your questions and projects, contact us at innovation@yumgo.fr

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