



GERMAN BUTTERCREAM



QimiQ BENEFITS

- Quick and simple preparation
- Reduces skin formation and discoloration, enabling longer presentation times



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easy

INGREDIENTS FOR 986 G

270 g	Milk
30 g	Corn starch
100 g	Egg yolk(s)
100 g	QimiQ Classic
100 g	Granulated sugar
6 g	Bourbon Vanilla Beans
60 g	Butter
350 g	Butter, softened

METHOD

1. Whip half of the milk together with the cornstarch and egg yolks until smooth.
2. Place the remaining milk, QimiQ Classic, sugar, and vanilla in a pan and bring to a scald.
3. Add the cornstarch mixture and continue to cook to 170° F.
4. Add the 2.1 oz / 60 g of butter, burr mix until smooth and allow to cool completely.
5. Whip the cold cream until smooth, add the 12.3 oz / 350 g of soft butter and continue to whip for approx. 10 minutes or until completely smooth.