



Italian Meringue Buttercream

Ingredients :

3/4 cup (165g) sugar
60ml water
5 egg whites

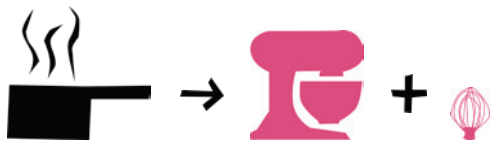
1/4 cup (50g) sugar
500g unsalted cold butter, cut into
tablespoons



- 1** Boil 3/4 cup (165g) sugar and 60ml water over medium heat until it reaches 248°F (120°C). As it cooks begin meringue so it's ready when syrup is done.



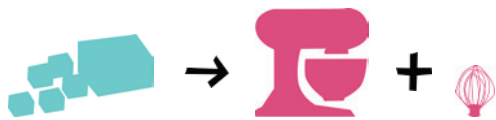
- 2** Whip egg whites with a wire whisk in a stand up mixer on high until soft peaks form. About 1-2 minutes. Sprinkle in 1/4 cup (50g) sugar. Beat.



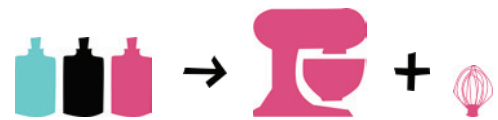
- 3** Slowly pour the hot syrup into the meringue steadily with the mixer still on high.



- 4** Beat the frosting for 7-10 minutes until the outside of the bowl is room temperature.



- 5** Beat in butter by the tablespoon. The butter will deflate the frosting a bit.



- 6** Add in desired flavorings :
- Chocolate :** 1/2 cup (80g) of the BEST cocoa powder you can find and 1 teaspoon vanilla extract.
- Coconut :** 1 teaspoon coconut extracts and 1 teaspoon vanilla extract.
- Coffee :** 1 teaspoon espresso powder or 3-5 tablespoon strong coffee.



Kitschcakes tipp :
butter should be cold.