



PREP: 20 min
COOK:
SERVES:

French Buttercream

Compared to basic buttercream, the French method of adding sugar syrup creates a much smoother finish. Take the richness up a notch with egg yolks and you've got yourself one sexy, silky icing!

Ingredients

230g unsalted butter, softened
2/3 cup caster sugar
3 tbsp water
5 large egg yolks
Pinch of salt
1 tsp Queen Vanilla Extract 99% Sugar Free & Alcohol Free
Queen Red Food Colour
Queen Blue Food Colour

Method

STEP 1

Combine sugar and water in a small saucepan over medium heat.

STEP 2

Meanwhile, add yolks and salt to bowl of a stand mixer fitted with a whisk attachment. Whisk on high speed until pale and thick.

STEP 3

When syrup reaches softball stage (114°C) remove from heat. With mixer on low speed, slowly and carefully add syrup to yolks. Stop pouring every 10 seconds and increase speed to high, then switch to low and drizzle in more syrup until fully incorporated.

STEP 4

After all syrup has been added, beat on high until mixture has cooled to room temperature - about 10 minutes.

STEP 5

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Method

Switch to paddle attachment and add butter one cube at a time, mixing well between each addition.

STEP 6

Add Unicorn Dream and Food Colour Gel and mix until desired shade is achieved.

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