QUEEN
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PREP: 40 min
COOK:
SERVES:

Swiss Meringue Buttercream

This smooth, glossy buttercream is made with whipped egg whites for a much lighter texture than basic buttercream. Better yet, it has a super white finish, making it perfect for colouring without over-compensating for yellow butter! It looks stunning on the outside of cakes, but be wary of using it between layers as it has a much fluffier consistency.

Ingredients

6 large egg whites
1 2/3 cups caster sugar (310g)
¾ tsp (3g) salt
¼ tsp cream of tartar
565g unsalted butter, softened
1 tsp Queen Vanilla Extract 99% Sugar Free & Alcohol Free
Queen Blue Food Colour
Queen Green Food Colour

Method

STEP 1

Fill a pot with at least 4cm of water. Use a thick ring of foil to prevent bowl from touching bottom. Bring to a boil, then adjust temperature to a gentle simmer.

STEP 2

Combine egg whites, sugar, salt and cream of tartar in bowl of a stand mixer. Set over simmering water, stirring and scraping constantly with a spatula, until egg whites hold steady at 80°C – approx. 10-12 minutes

STEP 3

Once ready, transfer to stand mixer fitted with a whisk attachment and whip at high speed for 10 minutes, until meringue is glossy, stiff, and cool - around 32°C.

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Method

STEP 4

With mixer still running, add butter, 1 - 2 tablespoons at a time. Volume will initially decrease, but as cool butter is added, it will begin to thicken and cool. Buttercream should become thick, creamy, and soft around 22°C.

STEP 5

Add Vanilla Extract and Food Colour until desired shade is reached.

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