

SHINY BUTTERCREAM FOR FLORAL PIPING

Ingredients:

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| 20 g | PEOTRACO SUGARLYTE |
| 2 pcs | Large Eggs |
| 20 ml | Water |
| 1/4 tsp. | Salt |
| 65 g | PEOTRACO SUGARLYTE |
| 5 g | Vanilla Extract |
| 40 g | Condense Milk (Cold) |
| 250 g | Unsalted Butter |
| 2-3 drops | PEOTRACO FOOD COLORGEL
(Any Color that you desire) |



Procedure:

1. Add the egg whites to a mixing bowl and use a whisk attachment on a stand mixer to whisk them. Next, include the 20 grams of sugar. Use a medium speed to whip it until it reaches the soft peak.
2. After the sugar granules are gone, set the meringue aside and proceed to add the sugar syrup to it.
3. Put the 65 grams of sugar and 20 ml of water together in a sauce pan and let it boil.
4. Whip the meringue of medium speed then add on the sugar syrup gently. Then let it mix in the stand mixer. The meringue should cool down.
5. Afterwards, let it rest in the freezer.
6. After putting it in the freezer, add the butter and condensed milk while it is whisking. The butter should be in cubes then add it as well as the cold condensed milk on the meringue carefully. There will be a watery phase in the mixture. Increase the mixing speed from medium to high gradually during this time until there are no more water droplets. Then return to a low speed.
7. Carefully add the vanilla extract and whisk until there is no much excess water in it.
8. You can always add any Peotraco food coloring but be careful not to overwhip. Then the buttercream in your Peotraco pastry/piping bag and with this you can now pipe flowers on top of your cupcake with your desired piping tips.