



GATEAUX CREAM

👤 Intermediate level

SYRUP

sugar	1.000g
unsalted butter 82% fat	300g
eggs	300g
milk	250g

- Whisk together the sugar and eggs, then add the milk and the butter cut into pieces.
- Bring to a gentle boil, remove from the heat, and let cool completely.

FINAL STEP

unsalted butter 82% fat	900g
Liqueur to taste	100-150g

- Whip in a stand mixer at medium speed for about 10 minutes until a very light and fluffy cream is obtained.
- WARNING:
- Avoid using excessively high speeds, as they may cause separation.
 - To make gianduia or cocoa-flavored creams, incorporate 300–600 g of MORELLINA, MORELLINA BITTER, COVERCREAM CACAO, IRCA CAO, or IRCA CHOC (10–20% of the total cream weight).



Extraordinary
made simple.