

GATEAUX CREAM

Syrup

INGREDIENTS

sugar unsalted butter 82% fat eggs milk

PREPARATION

1.000g Sugarg 1.000Cream margarine or butterg 300Whole eggsg 300Milkg 300g 250Beat with whisk sugar and eggs, add the milk and the margarine or 300g butter in small pieces, then bring to light boiling. Let cool and add:Cream 250g margarine or butterg 900Desired liqueurg 100-150Whip in planetary at moderate speed for about 10 minutes reaching a very soft cream; a too high speed must be avoided as could cause separation. To obtain gianduia or cocoa creams, add 300-600g of MORELLINA or MORELLINA BITTER or COVERCREAM COCOA or IRCA CAO or IRCA CHOC (10-20% on the cream).

Final step

INGREDIENTS

unsalted butter 82% fat Liqueur to taste

PREPARATION

900g Sugarg 1.000Cream margarine or butterg 300Whole eggsg 300Milkg 100-150g 250Beat with whisk sugar and eggs, add the milk and the margarine or butter in small pieces, then bring to light boiling. Let cool and add:Cream margarine or butterg 900Desired liqueurg 100-150Whip in planetary at moderate speed for about 10 minutes reaching a very soft cream; a too high speed must be avoided as could cause separation. To obtain gianduia or cocoa creams, add 300-600g of MORELLINA or MORELLINA BITTER or COVERCREAM COCOA or IRCA CAO or IRCA CHOC (10-20% on the cream).