

GATEAUX CREAM

Intermediate level

SYRUP

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

FINAL STEP

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