



GATEAUX CREAM

chef Basic level

SYRUP

INGREDIENTS

sugar
unsalted butter 82% fat
eggs
milk

PREPARATION

1.000g -Whisk together the sugar and eggs, then add the milk and the butter cut
300g into pieces.
300g -Bring to a gentle boil, remove from the heat, and let cool completely.
250g

Final step

INGREDIENTS

unsalted butter 82% fat
Liqueur to taste

PREPARATION

900g -Whip in a stand mixer at medium speed for about 10 minutes until a very
100-150g 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).