



GATEAUX CREAM

STEP 1

INGREDIENTS

SUGAR	g 1.000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 300
MILK	g 250

PREPARATION

Sugarg 1.000Cream margarine or butterg 300Whole eggsg 300Milkg 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).

STEP 2

INGREDIENTS

UNSALTED BUTTER 82% FAT	g 900
	g 100-150

PREPARATION

Sugarg 1.000Cream margarine or butterg 300Whole eggsg 300Milkg 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).