

Fine butter cream with S17

Fondant powder S17

PREPARATION

- Mix 280gr S17 in powder form with 30gr water and heat up until 65°C.
- Beat the 350gr butter until you obtain a soft mass.
- Add the 2 egg yolks to the soft butter mass.
- Add the fondant and mix with a spreadsheet or a whisk.
- Add aroma of your choice.

INGREDIENTS

- 350gr butter
- 280gr S17
- 30gr water
- 2 egg yolks
- Aroma

