

How To make Swiss Meringue Buttercream (SMBC)

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This is a step by step tutorial on how to make SMBC, it does not provide you with a recipe.

Step 1:

You will require liquid egg whites, white granulated sugar, and unsalted butter.



Step 2:

After measuring out all of your ingredients, place the egg whites and sugar in the bowl of KitchenAid mixer, and whisk together with a hand whisk. Place mixing bowl over a pot of simmering water, and whisk constantly until the temperature reaches 140F on a thermometer, about 3-5 minutes.



Step 3:

Once the proper temperature is achieved, quickly place mixing bowl on mixer, add whisk attachment, and whisk on highest speed until it cools about 8-10 minutes. Be sure to wipe off water from base off bowl.



Step 4:
While it is mixing, prepare butter, by cutting it up into approximately 2 tbsp sections.



Step 5:
Check to see if the mixture is cool by placing your inside wrist up against the base of the bowl, it should be cool to the touch.



Step 6:
When the mixture is cool and has reached the proper consistency, you can reduce the speed to low (just above stir) and slowly add the butter, 1-2 tsbeps at a time.



Step 7:

As you add the butter, the mixture will begin to thicken. After all the butter is added, continue to beat on low. It will go from a fairly thick mixture, to a curdled looking whipped cream.



Continue to beat, and it will slowly become the proper finished consistency. This process will take anywhere from 3-5 minutes.



Step 8:

Once you have reached the proper consistency, you may add any additional flavourings such as vanilla, chocolate, praline, etc.

This batch of buttercream was turned into chocolate buttercream.