



## Swiss Meringue Buttercream

Makes 6 cups (1.5 kg)

### INGREDIENTS

- 8 large egg whites
- 2½ cups (560 g) granulated sugar
- ¼ teaspoon salt
- 6 sticks (675 g) unsalted butter, softened

### PREPARATION

1. Combine the egg whites, sugar, and salt in a large heat-proof bowl (or the bowl of a stand mixer), and set over a double boiler with simmering water. Be sure the level of the simmering water is below the bottom of the bowl.
2. Whisking constantly by hand, heat the mixture until hot to the touch, approximately 160 F (71 C). Carefully remove the bowl from the double boiler and using a hand mixer (or transfer the bowl to the stand mixer fitted with the whip attachment), whip the mixture on medium speed until very thick, glossy, and cooled to room temperature, about 10 minutes. As the mixture thickens, slowly increase the mixer to its highest speed.
3. Reduce the speed of the mixer to low and add the softened butter, If your butter is not very soft, you'll want to add it one stick at a time. Scrape down the sides of the bowl, increase the speed of the mixer to high, and whip until the mixture is thickened and completely smooth, about 10 minutes.

### CHOCOLATE SWISS MERINGUE BUTTERCREAM

With the mixer set on low speed, slowly pour 11 ounces (320 g) chopped dark chocolate, melted and cooled to room temperature, into the buttercream as soon as the frosting is smooth. Continue to mix on high speed until the frosting is smooth.

### STORING SWISS MERINGUE BUTTERCREAM

Make Swiss meringue buttercream from start to finish and use immediately, or complete this step in advance and store as follows:

- 2 days at room temperature — store in an airtight container. Re-whip until light and fluffy before using.
- Up to 1 week refrigerated — store in an airtight container. Let soften at room temperature and re-whip until light and fluffy before using.
- Up to 4 weeks in freezer — store in an airtight container. Thaw in refrigerator for 24-48 hours, depending on amount of buttercream. Let soften at room temperature and rewhip until light and fluffy before using.

