



# 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 300Milk g 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 300Milk g 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).