

PIERRE HERMÉ S FRENCH BUTTERCREAM

The Recipe

<https://www.cuisinedaubery.com/recipe/buttercream-herme/>

A delightful and creamy buttercream, white in color and really delicious, a recipe of French pastry master Pierre Hermé

Chef: Pierre Hermé

Preparation Time: 30 Minutes

Ready in: 1 H

Yield: 880 grams (when using all the meringue)

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Cream And Custard, Buttercream, Custard,

Ingredients

880 g (2 lbs 15 oz): With 4 eggs

4 Eggs 1/2 Cup or 200 grams

*Cream base

3 Tablespoons Sugar (45 grams)

1/2 Cup Milk (90 grams)

*Butter

2 Cups Butter (450 grams)

*Syrup

1/3 Cup Water (75 grams)

1 Cup Sugar (250 grams)

*Flavor

Any extract or liquor Rose water, blossom water, almond extract, etc...

600 g (1 lbs 5 oz): With 3 eggs

3 Eggs 1/3 Cup or 150 grams

*Cream base

2 Tablespoons Sugar (33.7 grams)

1/3 Cup Milk (67.5 grams)

*Butter

1 1/2 Cup Butter (337.5 grams)

*Syrup

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4 Tablespoons Water (56.2 grams)

3/4 Cup Sugar (187.5 grams)

*Flavor

Any extract or liquor Rose water, blossom water, almond extract, etc...

400 g (1 lbs 14 oz): With 2 eggs

2 Eggs 1/4 Cup or 100 grams

*Cream base

2 Tablespoons Sugar (22.5 grams)

3 Tablespoons Milk (45 grams)

*Butter

1 Cup Butter (225 grams)

*Syrup

3 Tablespoons Water (37.5 grams)

1/2 Cup Sugar (125 grams)

*Flavor

Any extract or liquor Rose water, blossom water, almond extract, etc...

1.2 kg (2 lbs 10 oz): With 6 eggs

6 Eggs 3/4 Cup or 300 grams

*Cream base

1/3 Cup Sugar (67.5 grams)

1/2 Cup Milk (135 grams)

*Butter

3 Cups Butter (675 grams)

*Syrup

1/2 Cup Water (112.5 grams)

1 2/3 Cup Sugar (375 grams)

*Flavor

Any extract or liquor Rose water, blossom water, almond extract, etc...

Steps

Getting Ready

1. Before you start the recipe, make sure the 4 egg whites are at room temperature (30 minutes to 1 hour)
2. The Butter (2 Cups or 450 g) must be soft : Let the Butter warm to room temperature (30 minutes to 1 hour)
3. In this picture, the Butter (2 Cups or 450 g) is too hot and therefore too liquide ! The cream will fail. If your Butter (2 Cups or 450 g) is too liquid, wait that it cools down to become creamier

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Cream base

4. For the cream base, beat the 4 Egg Yolks and the Sugar (3 Tablespoons or 45 g)
5. Bring to a boil the Milk (1/2 Cup or 90 g)
6. Pour the Milk onto the bowl with the Yolks/Sugar mix and stir
7. Transfer the bowl to the saucepan
8. Cook, while whisking fast to avoid the yolks to cook too fast
9. Boil to 185 F / 84 C, and remove from the heat
10. Transfer to another bowl

Whipping

11. Transfer the cream to a mixing bowl, and whisk

Adding the butter

12. While beating the mixture with the whisk, slowly add the Butter (2 Cups or 450 g) a couple tablespoons at a time
13. Almost stops your heart seeing the quantity of Butter (2 Cups or 450 g), but that's what makes buttercream so tasty !
14. Just continue to add butter and the cream will smooth out, continue beating to get a light texture
15. The cream holds to the whisk

Flavor

Add in the flavor (vanilla, rose extract, etc...) and briefly give it another whisk

The Italian Meringue

16. Place the Water (1/3 Cup or 75 g) in a small saucepan, add the Sugar (1 Cup or 250 g) and bring to a boil
17. Wash down the sides of the pan with a brush dipped in cold water to prevent crystallization
18. While the syrup is cooking, start beating the Egg Whites (4), on medium speed
19. After 5 minutes, increase the speed and wait another 5 minutes
20. Wait until the syrup temperature reaches 225 F / 110 C
21. When the syrup temperature reaches 225 F / 110 C, beat the egg whites on maximum speed
22. Boil the syrup to 245 F / 118 C and remove from the heat
23. Pour the syrup in slowly
24. Try to pour between the whisk and the side of the bowl, not on the whisk !
25. Beat until completely cool : touch the bowl to make sure it is not hot anymore before proceeding
26. The meringue holds to the whisk, otherwise you must continue beating 5 minutes
27. Here's your Italian meringue !

How much meringue?

In the original recipe

- Pierre Hermé takes only 175 g (6 oz) of this meringue

My choice

- My choice is to use the whole amount of the meringue, the result will be a lighter cream, with a brighter color. Trust me, the result will be just great...

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Mixing

Hermé mentions that the cream and the meringue should be mixed using a rubber spatula.

I just combine them in the mixing bowl and whisk them together using the stand mixer

28. Put the batter back to the mixing bowl

29. Beat on high speed, not more than 8 seconds