

Light Butter Cream

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By the Master Pier Paolo Magni

"Preparing Butter Cream with Ovoneve makes the cream lighter without letting it go runny. The cream is easy to spread and is lasting for decoration".



Beat the butter and add the condensed milk.



Stir gently into the mixture the Italian Meringue.

Ingredients

500 g Butter
200 g Condensed milk

350 g Italian Meringue



Pipe as you like.

