

Almond cream

Recipe for 4

Description

A classic French cream that is essential for many pastry recipes.

Note

Make sure that the butter is soft and not melted. The texture won't be the same with melted butter.

Many recipes call for cooking the almond cream in some form.

Ingredients

Almond cream

- 250 Gr Softened butter
- 250 Gr Sugar
- 5 Unit(s) Egg
- 250 Gr Almond powder
- 25 Gr Flour
- 50 Ml Amber rum

Preparation

- Preparation time **30.00 mins**
- Resting time **120.00 mins**

Almond cream

In your stand mixer, cream the room temperature butter and the sugar (mix vigorously until creamy homogenous).

Add the eggs one by one. Once the eggs are fully incorporated, add the dry ingredients and continue to mix until smooth.

Finish by adding the rum.

Bon appétit!