

CUPCAKE TOPPING

Ingredients

- 1 BOTTLE LIEFMANS FRUITESSE
- 200 G + 30 G SUGAR
- 3 EGG WHITES
- PINCH OF SALT
- 8 - 10 CUPCAKES
- 280 G BUTTER (AT ROOM TEMPERATURE)
- 1 TSP VANILLA EXTRACT
- BOTTLED CHERRIES
- ICING SUGAR

RECIPE

1. Bring the Liefmans Fruitesse and the 200 g sugar to the boil and leave to cook for 10- 15 minutes. Use a thermometer to achieve a temperature of 118°C.
2. Whisk the egg white, 30 g sugar and salt with a food processor.
3. Remove the Liefmans sugar syrup from the heat and keep whisking as you slowly and carefully pour it into the egg white. Then turn the mixer to maximum and beat the Italian meringue until it becomes tepid.
4. Then add the butter and vanilla extract little by little. Continue beating for 10-15 minutes. You may find that the mixture curdles, but don't worry, just keep beating



and everything will end up coming together. Spoon into an icing bag with a star attachment.

5. Decorate the cupcakes with the Liefmans Italian meringue and decorate in your own style with bottled cherries and icing sugar. Tip top!

Liefmans
ON THE ROCKS