OUR RECIPES

ORUJO PANIZO CREAM LIQUEUR BUTTERCREAM (ORUJOS PANIZO)



INGREDIENTS:

- Powdered sugar (200 g) ·
- Unsalted butter at room temperature (150 g) ·
- Orujo Panizo Liqueur (one tablespoon) ·
- Vanilla extract (one teaspoon)

PREPARATION:

Preparation method: In a mixing bowl, sift the sugar and add the vanilla extract, the Orujo Panizo cream liqueur, and the butter. Start whisking slowly to avoid the sugar spilling out of the bowl. You can whisk more vigorously once the ingredients are completely mixed. Continue to whisk until you get a whitish buttercream in greater volume. You'll see that its texture will be much creamier and not greasy at all.