Fresh Strawberry Buttercream

From the blog For Love of the Table

4 egg whites (120 g.)
1 1/4 c. sugar (250 g.)
3/4 lb. unsalted butter, at room temperature
8 oz. fresh strawberry purée (see note)

Place the egg whites and sugar in the bowl of a stand mixer and place over a pan of simmering water. Stir constantly—with a whisk or rubber spatula—until the sugar is dissolved and the mixture is hot to the touch. An instant read thermometer will read between 150°F and 160°F.

Using the whisk attachment, whip the mixture on high speed until the mixture has formed a thick, glossy, billowy meringue. Continue beating until the bowl no longer feels warm to the touch. Reduce the speed to medium-high and add the butter two or three tablespoons at a time, beating until it is completely absorbed. Stop the mixer, scrape down the sides. Whisk in the strawberry purée. If the mixture appears curdled, place the bowl back over the pan of simmering water just until the bowl is warm. You don't want the butter to melt you just want the bowl to be warm. Return the bowl to the mixer and beat until the mixture no longer appears separated. Switch to the paddle attachment and continue to beat on medium or medium low speed until the mixture is very silky and smooth and has lightened to a lovely pale pink color.

Makes about 5 cups of buttercream. (You will only need about half of this for the Almond Cake.) The buttercream may be refrigerated for a week or frozen for six months. Allow the buttercream to come to room temperature before rebeating to restore its silken texture.

Note: To make strawberry purée, wash and hull 9 oz. of strawberries. Purée the hulled strawberries in the food processor until completely smooth. If made ahead, bring to room temperature before adding to the buttercream.

http://www.forloveofthetable.com/2018/04/a-special-springtime-dessertdanish.html

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