

Mascarpone Whipped Cream

225g mascarpone, cold
250 ml heavy cream, cold
50g double cream
65 g powdered sugar
1/2 teaspoon (2.5 ml) pure
vanilla extract

- ➊ Place the mixing bowl and whisk attachment in the freezer for 5 to 10 minutes to chill.
- ➋ Spoon the mascarpone cream into your bowl and beat on a medium-low speed (speed 3 on your stand mixer). Slowly pour in the heavy cream, about 1/2 cup, allowing the mascarpone cheese to turn to a liquid consistency.
- ➌ Add the remaining heavy cream then increase the mixing speed to high (speed 8-10) and beat it until soft peaks form.
- ➍ Next, add the powdered sugar and vanilla extract, beating on low until sugar is incorporated. Continuing beating at a high speed until stiff peaks form.