

CRÈME DE MASCARPONE FOUETTÉE/WHIPPED MASCARPONE CREAM

Makes approximately 2.5 - 3 cups (more if adding fruit purée)

- 227 g / 8 ounces mascarpone cream, cool room temperature
 - 240 ml / 1 cup heavy cream, cold
 - 1.5 teaspoons vanilla extract or vanilla bean paste (or other extracts or fruit liqueurs)
 - To sweeten: choose 50 g / ½ cup confectioners sugar OR ¼ cup honey OR ¼ cup caramel sauce OR 50 g / ¼ cup packed brown sugar
 - OPT: add citrus zest of choice
 - OPT: 240 - 360 ml / 1 to 1.5 cups fruit purée to taste
1. Place the mascarpone from the fridge in the bowl of a stand mixer fitted with the whisk (or a medium mixing bowl if using a hand mixer) and let it sit at room temperature for 20 minutes or so. That makes it easier to blend with the cream.
 2. Add cold heavy cream, vanilla and sweetener of choice (and zest if using) to the mascarpone.
 3. Beat on low speed to blend the ingredients then increase speed to medium high until the mixture thickens to medium peaks. Don't over mix or the mascarpone will turn grainy.
 4. Blend in the fruit purée if using and beat again to thicken the mixture.
 5. Refrigerate until ready to use. This will keep for 2-3 days but will require some rewhipping to thicken it again.

This is a great cream for large or small fresh fruit *tartes*, to fill *choux* puffs, to layer or garnish cakes or to dollop on top of a mixed fruit crisp.

Note: when adding a fruit purée to the cream, it tends to be slightly looser and can stand a bit more whipping.

You can halve the recipe or double it depending on your needs.

There are lots of flavor options. Some of my favorites are lime with strawberry for fresh fruit *tartelettes* or *profiteroles*; orange/brown sugar to garnish *financiers*; caramel to top a stone fruit crisp; lemon honey to top a zesty lemon *tarte*.