

## Mascarpone Whipped Cream

Serves 8

- 116 g mascarpone
  - 119 ml plus 2 T cold heavy cream
  - 1 T sugar, maple syrup or honey
  - ½ tsp vanilla
  - 1 pinch salt
1. In the bowl of a stand mixer fitted with the whisk attachment, combine the **mascarpone, cream, sugar, vanilla, and salt**.
  2. Whip on high until soft peaks form, **1-2 minutes**.
  3. Use right away, or cover and refrigerate for up to 2 days.
  4. If storing it for more than a few hours, whisk it again if it has deflated slightly or started to separate.

