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Honey Whipped Mascarpone

Heavenly, Quick & Easy, Lasts for Days in the Fridge, Freezes, Stable (won't melt), Transforms Fruit into a Parfait or a Fool (just like me with a bowl of fruit and whipped mascarpone!), Versatile, Naturally Sweet, Loves Vanilla, Rum & Bourbon, Simply Divine!

Ingredients:

1/2 cup chilled mascarpone cheese*
1/2 cup chilled whipping cream
½-1 teaspoon vanilla extract or your favorite liqueur
Optional: 1 TBLSP honey**

Preparation:

Combine mascarpone, heavy cream and vanilla with optional honey in a medium bowl. Whisk until thick, soft peaks form. You may prefer to whip with an electric mixer. Be careful not to over whip or you may have curds and whey instead of a delightful, rich and creamy whipped topping. Cover and refrigerate until time to serve.

Yields: 4-6 servings



Food Fairy Note:

*Italian cream cheese, available at supermarkets or Italian specialty markets
**Light or dark honey are both great options depending what you will be serving this topping upon. I prefer a lighter local honey for berries and darker honey for recipes like our favorite rustic olive oil apple cake or pear tart.

This is a stable whipped topping that lasts for 2-5 days in the refrigerator.