

A Recipe From *tikkido*

Whipped Mascarpone Cream Filling

<https://tikkido.com/blog/whipped-mascarpone-cream-filling>

Ingredients:

- one cup heavy whipping cream
- one container of mascarpone cheese (typically 8oz in the USA, 250g in metric countries)
- 1/2 cup sugar
- 1 teaspoon vanilla
- zest of one lemon
- 1 Tablespoon fresh lemon juice
- pinch of salt

Instructions:

1. Combine all ingredients EXCEPT cream in a mixing bowl and beat well to combine sugar.
2. Add the heavy cream to the mixture and mix on slow to combine. Once integrated, turn mixer to high and whip until the mixture is fluffy, thick, and can hold its shape when piped or spread.

