

MICHALAK S EASY MASCARPONE CREAM

The Recipe

<https://cuisinedaubery.com/recipe/mascarpone-cream/>

A delicious mascarpone cream that is so easy !

Chef: Christophe Michalak

Preparation Time: 5 Minutes

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Cream And Custard, Mascarpone Cream, Whipped Cream

Ingredients

For 490 g (1 lbs 1 oz) of Mascarpone Cream

3/4 Cup Mascarpone Cheese (190 grams)

3/4 Cup Cream (190 grams)

1 Egg 2 Tablespoons or 50 grams

1/4 Cup Sugar (60 grams)

1/2 teaspoon Salt (2 grams)

*Optional Taste

A small quantity of Vanilla Extract

A small quantity of Tonka Beans

For 980 g (2 lbs 3 oz) of Mascarpone Cream

1 1/2 Cup Mascarpone Cheese (380 grams)

1 2/3 Cup Cream (380 grams)

2 Eggs 1/4 Cup or 100 grams

1/2 Cup Sugar (120 grams)

1/2 teaspoon Salt (4 grams)

*Optional Taste

A small quantity of Vanilla Extract

A small quantity of Tonka Beans

For 645 g (1 lbs 7 oz) of Mascarpone Cream

1 Cup Mascarpone Cheese (250 grams)

1 Cup Cream (250 grams)

1.3 Eggs 3 Tablespoons or 65 grams

1/3 Cup Sugar (78.9 grams)

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1/2 teaspoon Salt (2.6 grams)

*Optional Taste

A small quantity of Vanilla Extract

A small quantity of Tonka Beans

For 1.47 kg (3 1/4 lbs) of Mascarpone Cream

2 1/4 Cups Mascarpone Cheese (570 grams)

2 1/2 Cups Cream (570 grams)

3 Eggs 1/3 Cup or 150 grams

3/4 Cup Sugar (180 grams)

1 teaspoon Salt (6 grams)

*Optional Taste

A small quantity of Vanilla Extract

A small quantity of Tonka Beans

Steps

1. Place the mixing bowl into the freezer to cool it down. It is important that you beat the cream when it is cold and when the mixing bowl is cold too
2. Michalak reminds that all ingredients must be very cold before mixing !
3. Place all the ingredients into the cool mixing bowl : the Mascarpone Cheese (3/4 Cup or 190 g), the Cream (3/4 Cup or 190 g), the Egg (1), the Sugar (1/4 Cup or 60 g) and the Salt (1/2 teaspoon or 2 g)
4. You may add some flavor, like Vanilla Extract or Tonka Bean. To purchase online, see [HERE](#)
5. Whip, using a beater or a stand mixer, at Maximum Speed
6. Do not hesitate to whip it "tight" so the cream holds to the whisk

Using the cream

7. Depending on the dessert, you may need to transfer the cream to a Pastry Bag
8. The pastry tip size depends on the size of your puffs, here a 0.55" (or 35/64" or 1.4 cm) in diameter