

Stabilized Mascarpone Whipped Cream

the cream from the Citrus Sugar Pound Cake, on its own

Ordinary whipped cream is lovely for about twenty minutes. Then it slumps, and by the next morning there is a puddle at the bottom of the bowl. Stabilized cream holds its shape, pipes clean and is still standing the day after you made it.

There is no gelatin here and nothing to bloom or melt. The mascarpone brings fat and body, the powdered sugar brings cornstarch, and between them the cream has a structure it does not have on its own. If you can whip cream, you can already make this.

WHAT IS ACTUALLY DOING THE STABILIZING

The fat in the mascarpone · The cornstarch in the powdered sugar · Cold cream in a cold bowl

THE CREAM · TWO SIZES

INGREDIENT	SMALL BATCH	LARGE BATCH
Mascarpone, softened	4 oz	8 oz
Heavy cream, cold	1 cup	2 cups
Powdered sugar	1/3 cup	2/3 cup
Vanilla or extract, optional	a scant 1/8 tsp	1/4 tsp
Yield, roughly	3 cups	6 cups
Tops and fills	a 6-inch cake	a 9-inch cake
Keeps, refrigerated	3 to 4 days	3 to 4 days

MAKING IT

- 1

Chill the bowl and the whisk. Twenty minutes in the refrigerator is plenty.

Cold cream whips faster and firmer, and warm equipment is the most common reason cream will not come together.
- 2

Beat the mascarpone smooth on its own first. Then pour in the cold cream.

Do it the other way around and you get lumps that will not whisk out.
- 3

Add the powdered sugar, not granulated. All of it, once the cream is in and the mixer is running low.

The cornstarch in powdered sugar holds the cream together longer. That is stabilizing, before you have done anything else.
- 4

Take it most of the way on the mixer. Medium speed. Stop while it is still soft and billowy and has not

IF SOMETHING GOES WRONG

Lumps that will not whisk out. The mascarpone went in cold, or the cream went in first. There is no fixing it once it is whipped. Push it through a sieve if you must, or start over and let the mascarpone sit out next time.

Grainy, or starting to look curdled. You have gone past stiff and the fat is beginning to separate. Take the bowl off the mixer, add two tablespoons of cold unwhipped cream, and fold it in by hand. Caught early this brings it right back.

Weeping in the refrigerator. Almost always granulated sugar instead of powdered, or a bowl that was too warm to begin with. A cream made cold with powdered sugar should sit for days without releasing liquid.

PIPING AND KEEPING

Fill the bag half full and keep the rest in the refrigerator. A full bag warms in your hands and the last of it pipes slack.

Cover the surface, not just the bowl. Press plastic down onto the cream so it does not take on refrigerator smells or form a skin.

Give it a few turns with a whisk before you use it again. After a day or two it firms up in the cold and wants loosening. This takes seconds and it is not a sign anything went wrong.

Do not freeze it. It comes back grainy and there is no folding your way out of that one.

WHERE IT GOES

On the Citrus Sugar Pound Cake, piped around the rim with preserves spooned into the open center. On any cake you want to frost lightly, where buttercream would be too much.

Spooned over berries, roasted stone fruit or a warm crumble. Alongside pie, where it holds its shape on the plate instead of running into the filling.

Keep it nearly plain and it goes with almost anything. Flavor it hard and you have narrowed it to one dessert.

ONE THING WORTH REMEMBERING

Everything about this recipe is cold. Cold cream, cold bowl, cold whisk, back into the cold as soon as it is done. Warmth is the only thing that will beat you here.