

Sweet Dessert Cream

5 large egg yolks, cold

½ cup white sugar

¼ teaspoon kosher salt

28-ounce tubs mascarpone cheese, chilled

1 1/2 cups heavy cream, chilled (1 cup 40% +
1/2 cup 36% cream)

Using a hand mixer, beat the egg yolks and sugar until pale and thick, about 5 minutes.

Add in the salt, mascarpone cheese and continue to whip until smooth.

Add the chilled cream and continue to whip, until light, creamy, smooth and can hold a soft peak.

