

## **Recipe**

### *Campari-Spiked Fresh Whipped Cream*

#### **Ingredients:**

1 ½ cups of cold heavy or whipping cream  
8 ounces Italian *mascarpone*  
½ cup of powdered sugar  
2 tablespoons of Campari liqueur  
1 ruby-red grapefruit—zested  
1 tablespoon of pure vanilla extra

#### **Directions:**

- Pre-chill a metal mixing bowl in the fridge for 30mins-1hr.
- Pour the cream, sugar, vanilla, and grapefruit zest into the chilled mixing bowl or stand mixer. Using an electric mixer (hand-held or stand-mixer set with the whisk attachment), whip the ingredients on high together for 3-4 minutes.
- Continue mixing until the whipped cream starts to thicken up—eventually medium peaks will form. They'll be somewhere between loose and stiff peaks.
- Spoon in the mascarpone. Lower the setting to medium on your electric mixer and keep mixing for another 1-2 minutes—until it's smooth and you see no mascarpone lumps.
- Finally, pour in the Campari and whip for another 30 seconds—to form a light-pink topping.
- Serve right away or chill, covered in plastic, in the fridge.

#### **Chef Chris Atwood's Notes:**

*Fresh whipped cream makes baked goods sing. It's light. It's airy. It's lush. And, you can literally whip it up in just a few minutes.*

*Adding mascarpone to heavy cream gives you a velvety, semi-firm topping that can hold its shape long after it's whipped. ((Fresh whipped creams can deflate quickly if made with just sugar and liquid cream)).*

*One delicious way to perk up your whipped cream is to add a splash of flavored liqueur or bright citrus zest. Bittersweet **Campari** cuts through the cream's richness here—adding a brilliant red color and pleasantly tangy taste.*



