

## **Fruit with Mascarpone Cream**

To 1 container of room temperature mascarpone cheese add:

1 tablespoon sugar

1-2 tablespoons heavy whipping cream

1 teaspoon \*Nielsen Massey flavored extracts

Blend together using mixer.

For Fruit

Toss 2 cups sliced fruit in 1 tablespoon sugar and 1 teaspoon vanilla (preferably \*Madagascar vanilla bean paste) let sit at room temperature for 15-30 minutes to macerate.

Garnish with crushed cookies or toasted nuts, grated chocolate and a mint sprig.

- This could be layered in a nice martini or champagne flute.
- Spread the mascarpone mixture on a prebaked tart crust or cookie crust. Top with fruit.

Experiment with different fruit and flavoring combos

Try-

- Orange flavoring mixed in the mascarpone and sliced strawberries macerated in vanilla bean paste, Top with ginger or almond cookie crumbs
- Coffee flavoring mixed in the mascarpone and raspberries sweetened with \*vanilla sugar, and sprinkled with grated dark chocolate
- Orange flavoring mixed in the mascarpone and pineapple sweetened with \*Asian Spice sugar, and sprinkled with ginger cookie crumbs
- Chocolate flavoring mixed in the mascarpone and strawberries sweetened with \*strawberry sugar, sprinkled with chocolate cookie crumbs.
- Almond flavoring mixed in the mascarpone and peaches macerated with vanilla bean paste, and sprinkled with ginger or amaretti cookie crumbs.
- Lemon flavoring mixed in the mascarpone and blackberries with \*orange sugar, sprinkled vanilla cookie crumbs
- Vanilla flavoring mixed in the mascarpone with bananas sweetened with \*coconut sugar and toasted pistachios.

*\*Nielsen Massey extracts and vanilla bean pasta along with Qua Sud Imported French flavored sugars, are all available at Kitchen Couture located in Rochester Produce. Of course, any pure vanilla extract and sugar from your own culinary cupboard will be fine.*

