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ITALIAN MERINGUE MASCARPONE BUTTERCREAM

YIELD: Enough to fill and ice two 10" round cakes

Ingredients

- 1 cup (198 g) granulated sugar
- ¼ cup (60 ml) water
- 8 egg whites
- 1½ pounds (680 g/6 sticks) unsalted butter, at room temperature
- 1 cup (113 g) confectioners' sugar
- 2 tablespoons Madagascar bourbon vanilla
- Pinch of salt
- 1 pound (455 g) mascarpone, at room temperature

METHOD

1. Put the sugar and ¼ cup (60 ml) water in a small saucepan and place over high heat.
2. Put the egg whites in a stand mixer fitted with the whip attachment.
3. When the sugar mixture starts to boil, turn the mixer to medium high speed.
4. Let the sugar mixture cook until it reaches about 235 F (116 C).
5. Once this temperature has been reached, turn the mixer to high and slowly pour the sugar mixture into the whipping whites. Be sure to go slowly and pour a thin stream in between the rotating whip and the edge of the bowl so there's no splashing.
6. Continue whipping until the bowl is cool to the touch.
7. Turn the mixer to low, and add the butter in small pieces until it is all incorporated, scraping the bowl as needed.
8. Add the sugar, vanilla, and salt, and continue to mix until everything is incorporated and smooth.
9. Add the mascarpone and mix until smooth and even.