



Tuaca-Mascarpone Cream



Vegetarian



Gluten Free

READY IN



5 min.

SERVINGS



3

CALORIES



658 kcal

SIDE DISH

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 3 tablespoons granulated sugar
- ☐ 1 cup cup heavy whipping cream
- ☐ 8 ounces mascarpone cheese

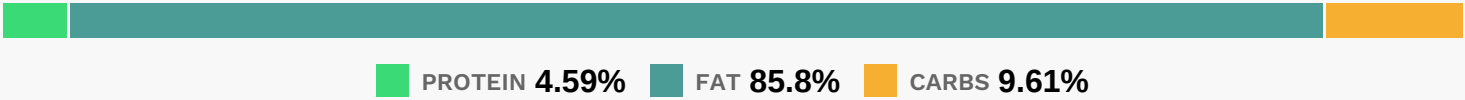
Equipment

- ☐ bowl
- ☐ stand mixer

Directions

- Place the cream and mascarpone in the bowl of a stand mixer fitted with a whip attachment. Whip on low until just incorporated. Increase speed to high, add remaining ingredients, and whip until soft peaks form, about 1 minute. Refrigerate in a container with a tightfitting lid for up to 5 hours.

Nutrition Facts



Properties

Glycemic Index:23.36, Glycemic Load:8.38, Inflammation Score:-8, Nutrition Score:4.6686957096276%

Nutrients (% of daily need)

Calories: 658.05kcal (32.9%), Fat: 62.7g (96.46%), Saturated Fat: 39.41g (246.34%), Carbohydrates: 15.8g (5.27%), Net Carbohydrates: 15.8g (5.75%), Sugar: 14.38g (15.97%), Cholesterol: 165.25mg (55.08%), Sodium: 63.18mg (2.75%), Alcohol: 0.23g (100%), Alcohol %: 0.17% (100%), Protein: 7.55g (15.09%), Vitamin A: 2224.58IU (44.49%), Calcium: 158.39mg (15.84%), Vitamin B2: 0.15mg (8.94%), Vitamin D: 1.27µg (8.46%), Vitamin E: 0.73mg (4.87%), Phosphorus: 46.05mg (4.61%), Selenium: 2.45µg (3.5%), Vitamin K: 2.54µg (2.42%), Potassium: 76.59mg (2.19%), Vitamin B12: 0.13µg (2.12%), Vitamin B5: 0.2mg (2.03%), Magnesium: 5.63mg (1.41%), Vitamin B6: 0.03mg (1.4%), Zinc: 0.19mg (1.28%), Vitamin B1: 0.02mg (1.06%)