

DENE

Creamy Homemade Mascarpone



Ingredients:

- 1 quart WHOLE heavy cream
- ¼ tsp. tartaric acid or 2 tablespoons lemon juice

Method:

1. In a medium size pot add the cream and place over medium heat, stir with a wooden spoon or rubber whisk, place a candy thermometer in the pot and heat until it reaches 185 F.
2. Remove from heat and continue to stir until the temperature comes down to 140 F.
3. Place the pot back on the heat and bring it back up to 185 F, continue to stir, then add the lemon juice lower the heat, keeping the temperature at 185 F, heat, and stir for 3 minutes.
4. Remove again from the heat and bring the temperature down to 140 F, continue to stir.
5. Then pour the cream into a glass bowl, cover with a lid and cover with a tea towel, let sit at room temperature for 3 hours.
6. In a clean bowl place a sieve (make sure sieve is not touching the bottom of the bowl), and line the sieve with a clean cotton tea towel or 3 or 4 layers of cheese cloth, pour the cooled cream onto the cloth, then cover with plastic wrap and a clean towel.
7. Refrigerate for 24 hours.