



## JERNEJ KITCHEN

# HOMEMADE MASCARPONE

*Won't take you more than 10 minutes to make. Extra creamy and rich.*

MAKES 350 GRAMS  
PREPARATION: 10 MINUTES

### HOMEMADE MASCARPONE

500 ml (2 1/4 cups) heavy whipping cream (at least 35% milk fat)

1 tsp lemon juice, freshly squeezed

### TOOLS AND EQUIPEMENT Sponsored

saucepan  
cheese cloth  
tray or baking sheet  
bowl  
strainer

### COOK WHIPPING CREAM

Pour heavy whipping cream into a saucepan. Set over medium high heat and cook until cream reaches 80°C - 85°C (175°F - 185°F). Lower the heat and add the lemon juice. Cook for another 5 minutes, then remove from the heat and allow to cool for 10 - 15 minutes.

### REST OVERNIGHT

Line a fine-mesh strainer or sieve with a cheese cloth (or double kitchen towel). Suspend over a bowl and pour in the cream. Once the cream cools to room temperature, move the sieve and the bowl to the fridge overnight.

### STORE OR USE

The next day, squeeze the remaining liquid from the cloth and store the finished mascarpone in a covered dish, then refrigerate. It can be stored for up to a week in a fridge.