



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.