



MASCARPONE

The next time you're looking for something slightly exotic to liven up a dinner party, and you have at least 24 hours to allow the whey to drain off, consider Mascarpone. It's incredibly easy to make, and really delicious!

Ingredients

2 quarts Heavy Cream
(not ultra-pasteurized)
7-8 ounces Crème Fraîche
2/3 teaspoon Tartaric Acid
2/3 teaspoon Salt

Equipment

Large pan for bottom of double boiler
Stainless steel bowl or pan for top of double boiler
Perforated ladle or slotted spoon
Dial top thermometer
Colander
Cheesecloth or butter muslin
Bowls with covers for holding cheese

Method

1. Heat water in bottom pan to boiling.
2. Place the cream and crème fraîche in the stainless bowl, and set it over the double boiler. The crème fraîche should be in small lumps scooped out with a teaspoon.
3. Heat the mixture over medium heat to 190° F, stirring frequently until the lumps are dissolved, and occasionally thereafter. Check the temperature often with an "instant-read" thermometer.
4. At 190°, turn off the heat, and gently stir in the tartaric acid for two or three minutes until the curd begins to form. The mixture will slightly resemble cooking Cream of Wheat. Remove from the heat, cover, and allow the curds to form for 10 minutes.
5. Ladle the curds into a strainer or colander lined with dampened cheesecloth or butter muslin. Allow them to drain for an hour, and pour off the whey. When the Mascarpone has cooled to room temperature, cover the strainer tightly with plastic wrap, and put it in the refrigerator.
6. Refrigerate for 24 hours to allow the cheese to finish draining and become firm (somewhere between the texture of sour cream and cream cheese.) Scrape the cheese into clean bowls. It may be enjoyed immediately or stored under refrigeration. It should be used within a week or so.

2016© The Beverage People