

Mascarpone

By Lady Isabell Winter

2L milk

500ml cream (add 300ml initially – then rest after drained if desired)

2 Lemons (Good old fashioned sour ones you may only need one.)

Heat milk and cream to 90° C in water bath, Take off heat at 85° C so it can heat up rest on its own.

Add lemon juice

Leave to curdle (a light curdle) – will happen quick quickly

When cool strain through muslin or cheese cloth

Will keep in fridge for up to about a week

Notes:

If your lemons are not acidic enough you can add some citric acid

Makes about 250-300gm

Can use any milk does not have to be non-homogenized. Using milk powder works well.

When adding cream add about 300ml initially then extra if needed

You can add icing sugar and use to ice a carrot cake

- **Feasting:** This batch will make mascarpone to mostly fill 4 ramekins – suitable for serving to a table of 8 people during a feast with bread as an alternative to butter.
- Mascarpone is thought to have originated around 1600 in Lombardy of North Italy, Southwest of Milan.
- Commercially it is often made from light cream (25% butterfat) which has been thickened by the addition of tartaric acid to produce a rich creamy product which is spreadable.
- Tartaric acid is found in the sediment of fermented wine along with settled yeast. It was also possibly harvested off the sides of wine kegs, formed as an encrustation. The word tartar may come from the Arabic word durd meaning dregs. <http://biology.clc.uc.edu/fankhauser/Cheese/mascarpone.HTM> David B. Fankhauser, Ph.D