

Homemade mascarpone you can use in desserts



Ingredients:

- 500 ml (17 oz) cream (from dairy, whole fat)
- 1 tbsp lemon juice

Prepare homemade mascarpone

Chose your ingredients carefully. Always use whole fat milk for making mascarpone. This is the only way to achieve the right consistency of your homemade mascarpone.

Heat the cream to 80-90 °C (175-195 °F). If you don't have the thermometer, note this is when the bubbles are starting to appear, just before boiling. Mix in the lemon juice and heat for another 10 minutes. Stir a few times and don't let it boil.

The cream will become thicker. Remove from heat and cool. Pour it into the Kefirko Cheese Maker mesh basket and leave in the fridge overnight to strain. You should get thick homemade mascarpone the next day.

See more cheese recipes [here](#).

Products used to prepare this recipe:



Cheese Maker

[Buy on Kefirko.com](https://kefirko.com)