



Mascarpone

Yields: 2 lbs

Here's what you will need:

2 cups milk (whole 3.25%)

2 cups heavy cream

¼ tsp mesophilic culture or 1 tsp tartaric acid

¼ tablet rennet or ¼ tsp liquid rennet diluted in ¼ cup non-chlorinated water

¼ tsp calcium chloride (for pasteurized milk)

Cheese cloth

Using the Starter Culture Method:

Begin by combining the milk and cream in a sanitized 2 quart pot. Add ¼ tsp calcium chloride to the milk and cream. Slowly heat to 30°C (86°F), stirring continuously. This will take about 15 minutes. Once the mixture reaches 30°C (86°F), remove the pot from the heat. Sprinkle ¼ tsp mesophilic culture onto the surface and let sit for 2 minutes to rehydrate. At this point, mix the rennet with the non-chlorinated water and let sit. After 2 minutes, stir in the culture with a gentle up and down motion for 20 seconds. Next, add the rennet solution and stir for another 20 seconds.

Cover the pot and let rest undisturbed at room temperature for 10–12 hours. When the curd is ready, you will see a thickening of the milk and pools of whey on the surface. The curd will also hold a knife mark if ready.

Line a strainer with cheese cloth (placed in a bowl to collect the whey) and scoop the curd into the cheese cloth. Once all the curd has been transferred, fold the layers of cheese cloth over the curd and place in the refrigerator to finish draining. Drain 2 hours for a thinner, creamier Mascarpone texture. Drain up to 12 hours for a thicker texture.

Transfer the finished Mascarpone to a covered container and store in the refrigerator. It should be used within a week to 10 days. It will become much thicker once chilled but will be more spreadable when brought to room temperature. Powdered sugar or honey may be added for a sweeter flavor.

Using the Tartaric Acid Method:

Set up a double boiler by filling a 2 quart pot with 2-3 inches of water and placing a metal bowl, large enough to hold the milk and cream, on top of the pot.

Pour milk and cream into the bowl and add ¼ tsp calcium chloride. Slowly heat the water, raising the milk and cream temperature to 85-87°C (185-190°F). It will start to foam at about 79°C (175°F).

Allow the hot milk and cream to sit at this temperature for 5 minutes. While you wait, mix ¼ tsp tartaric acid with 2-3 tbsp of water and set aside.

After holding the temperature for 5 minutes, add the diluted tartaric acid to the milk and cream. Stir very gently as a curd will begin to form almost immediately. This will not be a firm curd but many small curd bits that will soon look like a thin cream of wheat. Allow the curds to cool for about 20-30 minutes.

Line a strainer (placed in a bowl to collect the whey) with cheese cloth and scoop the curd into the cheese cloth. Once all the curd has been transferred, fold the layers of cheese cloth over the curd and place in the refrigerator to finish draining. Drain 2 hours for a thinner, creamier Mascarpone texture. Drain up to 12 hours for a thicker texture.

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