



CHEESE AND YOGURT
EST MAKING 1981



Mascarpone Recipe made with Tartaric Acid



This simple cream cheese is famous for appearing in tiramisu and cheesecakes.

950ml Double Cream
½ tspn Tartaric Acid
Sanitise all equipment

- 1) In a pan, slowly warm cream to 175°F (80°C). This is best done using the double-boiler method or bains-marie.
- 2) Add the tartaric acid and stir gently for 10 minutes. You should notice very small curds being formed.
- 3) Double up a cheese cloth and lay over a colander. Pour in the whey and strain for 90 minutes.
- 4) Place colander in fridge overnight (over a bowl to catch drips). Ready to serve, keep refrigerated and eat within 10 days.

www.cheeseand yogurtmaking.com
Units B & C Smarden Business Estate
Monks Hill Smarden Ashford Kent TN27 8QL
Tel: + 44 (0) 1233 770780
E-mail: sales@cheeseand yogurtmaking.com