



Mascarpone

Ingredients & equipment

- E Starter
- Cream 500ml
- Airtight container
- Thermometer

Directions

1. Pour Cream into the container. Keep the lid on whenever unattended to avoid aerial contamination.
2. Sprinkle the E Starter onto the milk and swirl to mix the grains, 5 minutes later give another swirl to distribute the now dissolved grains evenly through the cream.
3. Place the lid back onto the container and let the cultured cream sit at 35-40°C for 12 – 24 hours.
4. Place in refrigerator before use. Consume within 3-4 Days

Notes

- Long life cream works best for this recipe, you can use fresh cream but be sure to pasteurise it before use to kill off any bad bacteria that may be present.
- to keep your cultured Cream at temperature during step 3. you can sit the container in a warm water bath in your sink, when the water has cooled down, you can refill the sink with warm water again. Alternatively you can use Cheeselinks Yoghurt maker!
- If the Mascarpone is not as firm as you like, you can drain it in the fridge on a sanitised cheesecloth lined colander for up to 24 hours after step 3.