

Homemade Mascarpone Cheese

Learn how to make creamy homemade mascarpone cheese with just 2 ingredients. Easy Italian recipe perfect for tiramisu and desserts.

12h

PREP

20 min

COOK

12h 20min

TOTAL

4

SERVINGS

Hard

DIFFICULTY

Ingredients

- 2 cup heavy cream
- 1 tsp fresh lemon juice

Instructions

- 1 Heat the cream**

Place 2 cups heavy cream in a heavy-bottomed saucepan over medium heat.
- 2** Heat the cream slowly, stirring occasionally, until it reaches exactly 185°F (85°C) on an instant-read thermometer, about 5-8 minutes.
- 3 Add acid and thicken**

Remove the cream from heat and immediately whisk in 1 teaspoon lemon juice until fully combined.
- 4** Return to medium heat and simmer gently for 10 minutes, stirring constantly, until the mixture thickens enough to coat the back of a spoon.
- 5 Cool the mixture**

Fill a large bowl with ice water to create an ice bath.
- 6** Place the saucepan in the ice bath and stir the cream mixture until completely cool, about 10-15 minutes.
- 7 Set up straining**

Line a fine-mesh strainer with 4 layers of cheesecloth and place it over a large bowl.
- 8** Pour the cooled cream mixture into the cheesecloth-lined strainer.

9 **Drain overnight**

Cover the setup with plastic wrap and refrigerate for 8-12 hours, allowing the whey to drain completely.

10 **Finish mascarpone**

Gently squeeze the cheesecloth to remove any remaining whey, then transfer the thick, creamy mascarpone to an airtight container.

Tips

Use a candy thermometer to monitor the cream temperature precisely - maintaining 185°F is crucial for proper coagulation without curdling.

Fresh lemon juice works better than bottled, as it provides cleaner acidity and better flavor. Strain the lemon juice to remove any pulp.

Line your strainer with multiple layers of cheesecloth or use a fine-mesh coffee filter for the smoothest texture.

Don't squeeze the cheesecloth too aggressively during straining, as this can push unwanted particles through and make the mascarpone grainy.

Save the drained whey - it's excellent for baking bread or adding to smoothies for extra protein and minerals.

Room temperature mascarpone incorporates more easily into recipes, so remove it from the refrigerator 30 minutes before using.

For flavored variations, add vanilla extract, honey, or citrus zest during the final straining stage.

Always use pasteurized cream for food safety, especially since the heating process doesn't reach temperatures high enough for pasteurization.