

Ev yap?m? Mascarpone Peyniri

Learn to make homemade mascarpone cheese with just 2 ingredients. Perfect for tiramisu and Italian desserts. Easy step-by-step recipe guide.

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- 2 cup heavy cream
- 1 tsp fresh lemon juice

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- Heat the Cream**

Place 2 cups of heavy cream in a medium saucepan over medium heat.
- Heat the cream slowly to 85°C (185°F), stirring occasionally with a wooden spoon to prevent scorching, about 5-8 minutes.
- Add the Acid**

Remove the saucepan from heat and immediately whisk in 1 teaspoon of fresh lemon juice until fully combined.
- Return the pan to low heat and simmer gently for 10 minutes, stirring regularly, until the mixture thickens enough to coat the back of a spoon.
- Cool the Mixture**

Fill a large bowl with cold water and ice cubes to create an ice bath.
- Place the saucepan in the ice bath, ensuring the bottom touches the water, and stir occasionally until completely cool, about 15-20 minutes.
- Strain the Mascarpone**

Line a fine-mesh strainer with cheesecloth or a clean kitchen towel and place it over a bowl.
- Pour the cooled cream mixture into the lined strainer and cover with plastic wrap.
- Refrigerate overnight for 8-12 hours, allowing the whey to drain and the mascarpone to thicken to a spreadable consistency.
- Finish and Store**

Gently squeeze the cheesecloth to remove any remaining moisture, then transfer the mascarpone to an airtight container for storage.

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Use heavy cream with at least 30% fat content for best results. Higher fat content ensures proper coagulation and creates the signature rich texture of authentic mascarpone.

Heat the cream slowly and steadily to prevent scorching. Use medium heat and stir occasionally to ensure even heating throughout the process.

Fresh lemon juice works better than bottled versions as it provides the right acidity level without artificial flavors that might affect the final taste.

Don't skip the ice bath step - rapid cooling helps achieve the proper texture and prevents the mixture from continuing to cook from residual heat.

Line your strainer with fine cheesecloth or muslin cloth rather than paper towels, which can break down and leave fibers in your mascarpone.

Gently squeeze the cheesecloth to remove excess whey, but don't over-compress as this can make the final product too dense.

Store your homemade mascarpone in the coldest part of your refrigerator and always use clean utensils to prevent contamination.

If your mascarpone seems too thick, you can gently fold in a tablespoon of heavy cream to achieve your desired consistency.