

RECIPE

TITLE

Crema di Mascarpone

PREP TIME

20 minutes

TOTAL TIME

2 hours

INGREDIENTS

14 oz/400 g

First quality Mascarpone Cheese

3 farm fresh eggs

6 tablespoons sugar

salt (optional)

Fresh fruit



DIRECTIONS

Make sure all of your ingredients are at room temperature.

Separate the eggs, egg white from yolk in two separate bowls. Add sugar to egg yolks and mix with an electric hand mixer until light and creamy. This step normally takes around 5 minutes. Add the mascarpone with a spatula into the yolk mixture. Mix until there are no lumps. Create merangue with the egg whites. TIP: Use a plastic or clay container for the mixture, use a hand mixer, and add a pinch of salt. Add meragunge with a wooden spoon or spatula to the yolk/mascarpone mixture. Mix until smooth. Distribute evenly into glass containers.

Refrigerate for 2 hours. Top with fresh fruit and enjoy.