

# Mascarpone cream cheese

1 liter of whipping cream.  
2-3 tbsp. lemon juice.

Heat the cream up to about 85 °.  
take the cream off the heat and add lemon juice.

Set to cool for 10-12 hours

Pour the curds into a colander with filter paper or  
cheesecloth and let drain in a day.

Turn the finished fresh cheese into a bowl and place  
in the refrigerator.

