

Mascarpone



Source

- Lombardia

Type of milk

- Cow

Technically, Mascarpone is made with fresh cream obtained by churning the milk and curdling it with citric or tartaric acid. Currently, the most well known is a long life consumer version. However, the methods used to achieve this have significantly changed the original taste of the product (which, due to its perishable nature, was originally only available in the winter). Artisan mascarpone is still highly perishable but has an unmistakably fresh, 'alive' and slightly acidic taste.

Organoleptic characteristics

Aspect and texture: milk white, rather compact cream

Taste: sweet with slightly acidic traces of butter and cream

Serving suggestions: White wines and rum. Excellent with the addition of: sugar, coffee, cocoa, flaked dark chocolate and cinnamon.

Technical characteristics

Milk: pasteurised, cow's cream

Production method: industrial and artisan

Paste: uncooked, not pressed

Salting: none

Ripening: none

Production period: throughout the year

Fats: 53% F-Dm

Weight: 0.5 – 2 kg



Allevatore di Formaggi

Dimensions: n/a

Producers: dairies in the Padana-Lombardy plains

Whole cheese code: 0900014 (250 gr.) - 0900015 (1,5 kg.)

Cutted cheese code: n.d.