

## AUTHENTIC ITALIAN MASCARPONE CREAM RECIPE WITH PASTEURIZED EGGS



### **Ingredients (yields 6 portions):**

500 g mascarpone cheese

4 medium egg yolks

100 g granulated sugar

50 ml water

### **Preparations:**

1. To pasteurize the eggs, it will need a digital kitchen thermometer.
2. To glucose, in a little saucepan place the sugar and then add the water.

3. Mix a little to dissolve the sugar then bring this syrup up to 121° C.
4. Measure the temperature with a kitchen thermometer.
5. If doesn't have a thermometer, the syrup will be ready when small and white bubbles will form on the surface.
6. It's very important that the syrup does not exceed 121° C, temperature after which the sugar starts to caramelize.
7. To mascarpone cream, meanwhile, start to whip up the egg yolks with a stand mixer at maximum speed.
8. When the syrup is ready, pour it over the egg yolks and keep whisking.
9. Work the cream until completely cooled, about 10 minutes.
10. To feel that the cream is cold by placing your hands to the bowl and when the bowl is cold the cream is ready.
11. This is the famous pate à bombe, a fluid and clear cream, made with eggs, sugar and water, that is the basis of many pastry preparations.
12. To add the mascarpone cheese, in a bowl mix the mascarpone cheese to make it creamy then add it to the egg and sugar cream.
13. Whisk on medium/low speed.
14. When the ingredients are well blended, the mascarpone cream will be ready.
15. Put it in a small glass or bowl and enjoy.
16. Thick and creamy, mascarpone cream is perfect for filling cakes and pastries.
17. It can be served as a dessert accompanied by biscuits or in mini dessert cups lightly sprinkled on the surface with unsweetened cocoa powder.
18. In Italy, mascarpone cream is often served with Panettone.