

CHRISTOPHE FELDER S MASCARPONE CREAM

The Recipe

<https://www.cuisinedaubery.com/recipe/felder-mascarpone-cream/>

Christophe Felder's Mascarpone Cream

Chef: Christophe Felder

Servings: 5

Preparation Time: 20 Minutes

Skill: Intermediaire Level

Cuisine: Italian Cuisine

Courses: Base, Sweet Base, Cream And Custard, Thick Cream, Mascarpone Cream,

Ingredients

For 620 g (1 lbs 6 oz) of Cream

3 Eggs 1/3 Cup or 150 grams

1/2 Cup Sugar (100 grams)

1 1/2 Cup Mascarpone Cheese (375 grams)

For 207 g (7 oz) of Cream

1 Egg 2 Tablespoons or 50 grams

2 Tablespoons Sugar (33.3 grams)

1/2 Cup Mascarpone Cheese (125 grams)

For 413 g (1 lbs 15 oz) of Cream

2 Eggs 1/4 Cup or 100 grams

1/3 Cup Sugar (66.6 grams)

1 Cup Mascarpone Cheese (250 grams)

For 827 g (1 lbs 13 oz) of Cream

4 Eggs 1/2 Cup or 200 grams

1/2 Cup Sugar (133.3 grams)

2 Cups Mascarpone Cheese (500 grams)

For 1.03 kg (2 1/4 lbs) of Cream

5 Eggs 2/3 Cup or 250 grams

3/4 Cup Sugar (166.6 grams)

2 1/2 Cups Mascarpone Cheese (625 grams)

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Steps

1. Separate the Eggs (3) and place in the mixing bowl, then wait 30 minutes for them to warm up
2. Whisk together the Egg Yolks and half of Sugar (4 Tablespoons or 50 g)
3. The Mascarpone Cheese is an Italian cheese, an essential ingredient for all tiramisu ! If you live in the States, you will find it easily in supermarkets, in the "gourmet" section where you can find European cheeses
4. Add the Mascarpone Cheese (1 1/2 Cup or 375 g)
5. The mascarpone cheese is thick, but it will become smoother after mixing it
6. Keep aside

Beating the whites

7. Whisk the Egg Whites to soft peak for 5 minutes on Medium Speed
8. The Medium Speed is important. One mistake you want to avoid is to beat the whites on Maximum Speed from the start
9. After 5 minutes, add the 2nd half of the Sugar (4 Tablespoons or 50 g) and increase the whisk speed
10. Beat a few minutes until whites are fully whipped and firm
11. Here's what you should get, an "eagle beak" shape as French say
12. Once your egg whites are beaten, proceed to the next steps right away, don't make them wait: they would collapse !
13. Gently fold the mixture with a hand whisk
14. Incorporate a first half with a whisk, but do to whisk ! Use it to fold simply and gently
15. Add a second half, and gently fold the mixture with a rubber spatula
16. This is the final texture. You may see a few lumps, which is fine.