

what is: mascarpone

Italian-style Cream Cheese

Made with pure Vermont cream*, our mascarpone is thick, rich and sweet. Whip for the Italian dessert, *Tiramisu*, or for your favorite cheesecake; swirl into Alfredo sauce, spinach dips, risotto, or pasta. Mix with Parmesan cheese and fill ravioli or layer in lasagna.

*our cream is rBST free

CREAMERY FAVORITE

Sauté spinach with garlic, add mascarpone and Parmesan. Bake for 30 minutes at 450°F. Serve warm with grilled pita bread.



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Mascarpone Cheesecake

CRUST INGREDIENTS

2 cups shortbread cookies or
graham cracker crumbs (16 oz)

**3 tablespoons Vermont cultured
butter, lightly salted, melted
and cooled**

FILLING INGREDIENTS

32 ounces mascarpone

1¼ cups sugar

1 tablespoon vanilla extract

4 large eggs

2 egg yolks

DIRECTIONS

► Preheat the oven to 350°F. Prepare the crust by placing graham cracker crumbs and butter in a food processor and pulse for 1 minute. Press crumb mixture into bottom and 1/3 of the way up the sides of the pan. Bake until light brown, approximately 10–12 minutes.

► For the Filling: Using an electric mixer, beat the mascarpone and sugar on medium for a few minutes. Add the eggs and yolks one-by-one until incorporated then add the vanilla. Pour filling into pan with cooled crust and place in a large roasting pan. Fill the roasting pan with warm water until it reaches halfway up the side of the springform pan. Bake for 1 hour and 15 minutes. Remove from oven, and cool to room temperature. Refrigerate for at least 8 hours before serving.

This recipe is adapted from *In a Cheesemaker's Kitchen*. For more recipes, visit our website.



For more information, check out
In a Cheesemaker's Kitchen.