



mascarpone

recipes



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Mascarpone Frosting

Ingredients

- 8 oz. BelGioioso Crema di Mascarpone™ cheese
- 3/4 cup powdered sugar
- 1/4 tsp. real vanilla
- 1/2 tsp. cocoa

Directions

- Mix all ingredients at medium speed until light and fluffy, about 3-5 minutes.
- Frost cakes or cupcakes and garnish with shaved chocolate.



Tiramisu

Ingredients

- 3 large eggs (*or pasteurized egg substitute)
- 1 cup espresso or strong coffee, cooled
- 1/2 cup sugar
- 2 Tbsp. cognac or brandy
- 8 oz. BelGioioso Mascarpone
- 2 Tbsp. cocoa
- 10 ladyfingers

Directions

- Combine 3 egg yolks, 1 Tbsp. espresso, sugar and cognac into large bowl. Beat 2-3 minutes. Add BelGioioso Mascarpone and beat 3-5 minutes until smooth.
- In another bowl, combine 3 egg whites and a pinch of sugar. Beat until stiff peaks form. Gently fold into Mascarpone mixture. (*If using egg substitute, skip step 2 and beat until fluffy.)
- Quickly dip each ladyfinger into remaining espresso and layer on bottom of small serving dish. Spread Mascarpone mixture and sprinkle with cocoa. Refrigerate at least 1 hour before serving.



Mascarpone French Toast

Ingredients

- 2 French baguettes
- 8 oz. BelGioioso Mascarpone cheese
- 2 tsp. vanilla
- 2 cups powdered sugar
- 1 cup blueberries
- 6 eggs
- 1 1/2 cups milk
- 1/2 cup sugar
- 1 tsp. cinnamon



Directions

- Partially slice baguettes into pockets, keeping bottom of loaf together. Place baguettes into greased baking dish.
- Scoop Mascarpone into a mixing bowl and whisk in 1 tsp. vanilla and powdered sugar. Fold in the blueberries and spoon Mascarpone filling into the sliced pockets of the bread.
- Whisk together the eggs, milk, 1/4 cup sugar, 1 tsp. vanilla and 1/2 tsp. cinnamon. Pour mixture over the bread loaves and cover. Chill overnight.
- Preheat oven to 350°F and remove baking dish from refrigerator and uncover. Combine 1/4 cup sugar and 1 tsp. cinnamon and sprinkle over bread. Bake uncovered for 45 minutes or until egg mixture is set, remove from oven and cover with foil and bake for an additional 15 minutes. Cool slightly before serving.

Mascarpone Cream Sauce with Sautéed Pears

Ingredients

- 4 large fresh pears, each sliced into 6 wedges
- Juice of 1 lemon
- 2 Tbsp. unsalted butter
- 1/2 cup brown sugar
- 1/4 cup brandy or cognac
- 8 oz. BelGioioso Mascarpone cheese
- 1/4 cup pure maple syrup



Directions

- Slice fresh pears and toss in lemon juice to prevent browning.
- Melt butter in large pan over low heat. Add sliced pears and sauté for a few minutes until heated through. Add brown sugar and stir until melted and the pears are coated.
- Heat mixture until pears start to soften, then add brandy. Bring to a boil and poach pears until soft and heated through.
- Mix BelGioioso Mascarpone with maple syrup and serve pears warm or slightly cooled with a dollop of Mascarpone.



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