

- Mascarpone is an Italian cream cheese from the Lombardy region, made by curdling milk cream with citric acid or acetic acid.
- Type: Fresh and soft.
- Texture: Velvety, creamy, smooth and spreadable.
- Colour: White.
- Flavour: Rich and decadent.
- Made with 99.9% of fresh cream.
- Ideal for desserts and savoury dishes. Best with anchovies, mustard and spices. Commonly used mixed with cocoa or coffee or served with fresh fruit. Is a well-known ingredient in the dessert, Tiramisu.





Mascarpone 250g x 12 - AURMASCA250G



500g x 6 - AURMASCA500G