

MASCARPONE

Equipment needed –

Measuring spoons, measuring cups, saucepan

Ingredients from the Pantry –

- 6 tablespoons of quince paste
- 2 cups of mascarpone

What to do –

1. Measure out 6 tablespoons of quince paste and place in a saucepan over a low heat.
2. Once warmed through, turn off the heat and set aside to cool.
3. Measure out 2 cups of mascarpone and stir through the quince paste.
4. Divide the mascarpone between 3 small serving bowls, to serve with the quince crumbles.

Serves –

- 28 students.