

RICOTTA CHEESE

YIELD: 2 CUPS

PREP TIME: 40 MINUTES

COOK TIME: 10 MINUTES

TOTAL TIME: 50 MINUTES

INGREDIENTS

8 cups Milk (Whole or 2 percent)

1 cup Heavy Whipping Cream (not ultra-pasteurized)

1 teaspoon kosher or sea Salt

1/3 cup white vinegar or lemon juice

INSTRUCTIONS

Combine the milk, heavy cream, and salt in a cooking pot. Heat on medium, stirring occasionally to prevent scorching, until the milk is steaming and reaches 180 degrees Fahrenheit on an instant-read thermometer. Remove from heat. Stir in the vinegar. Immediately, the milk will start to separate. Let the mixture sit for 10 minutes.

Line a colander with a double layer of cheesecloth or an open nut milk strainer bag over a large bowl. Gently pour the milk mixture over the lined colander. Spoon in the large curds to avoid splatters. Let the ricotta strain for 10-60 minutes, depending on the desired texture. 15 minutes will suffice to serve, but overnight is excellent for a firm, yet spreadable, ricotta cheese. Scrape the ricotta out of the colander or bag; use immediately or refrigerate up to a week or so.

NOTES

This recipe works best with high fat milk (whole or 2 percent). If you want a richer, creamier ricotta, substitute some of the milk with heavy cream. After straining you can use the whey (liquid) in pancakes or homemade bread, among other things.