



Make It Sweet.

Homemade Ricotta Cheese

Ingredients

2 Quarts whole milk
1 C heavy cream
½ tsp salt
3 Tbsp fresh lemon juice
2 Tbsp Vinegar

Special Equipment

Thermometer – this is essential for monitoring the milk temperature.
Cheese Cloth and Strainer – used to separate the curds and whey.

Combine lemon juice and vinegar and set aside. Pour milk and cream into a large sauce pan and heat over medium high heat, stirring every once in a while to prevent scorching on the bottom of the pan. Once the mixture reaches 200° F, remove from the heat, pour in the lemon juice mixture and stir just to combine. Return the pot to the heat and bring the temp back up to 200 ° F. Remove from heat and let the pot sit undisturbed for 10 minutes. Prepare your strainer by placing the strainer in a large bowl where the strainer can sit high in the bowl. Line the strainer with 3 single layers of damp cheesecloth that extends over the sides of the strainer. After the 10 minutes, pour the contents of the whole pot through the strainer. Allow this to drain for about an hour. You will have a thick and delicious ricotta cheese that can be used in lots of recipes!. Store in an airtight container in the refrigerator for up to 3 days. Makes about 2 cups.