

RICOTTA

Source: My Pantry - Alice Waters

Prepared by : Michelle Innes

4 cups whole milk (not ultra-pasteurized)

1 ½ T distilled white vinegar

¾ tsp. sea salt

Heat milk in a heavy-bottomed nonreactive pot over medium heat until the temperature reaches 190F.

Stir the milk now and then to keep it from scorching. Pour in the vinegar, stir briefly, and bring the temperature back up to 190F. The milk should coagulate and separate into white curds and lighter colored whey. If this does not happen, add a bit more vinegar, ½ tsp at a time. Turn off heat and let sit undisturbed for 10 minutes.

Place a sieve over a large bowl and line with a few layers of cheese cloth or a single layer of butter muslin. Gently ladle the curds from the pot into the cloth-lined sieve with a slotted spoon. Slowly stir in the salt. Drain for a few minutes or longer if you prefer a firmer ricotta. Taste a little to judge the texture. Eat right away or refrigerate for up to 4 days.

Variations

☑ For a richer cheese, replace 1/1 cup of the milk with heavy cream.

☑ For a firm cheese, drain, fold the cloth up over the cheese, place a weighted plate on top and refrigerate in the sieve for 24 hours.

Cook's Notes: Much easier than I thought and was great! Will definitely make again.

