



FRESH & CREAMY RICOTTA

Makes about 3 cups

Ingredients:

1/4 c fresh lemon juice
4 c whole milk
2 c cream
1/4 tsp kosher salt

Directions:

1. Combine cream, milk, and lemon juice in a medium saucepan on medium-high heat. Stir gently. You'll see some small immediate curdling occur.
2. Continue to stir gently as the steam begins to rise. Notice how more small curds begin to quickly form as the temperature reaches 150°F. Check temperature while stirring until it reaches 190°.
3. Remove from heat, and set timer for 10 minutes. The curds will continue to form into an oatmeal-like texture.
4. Pour gently into the colander lined with cheesecloth and let the whey strain from the curds for 10 minutes.
5. After the whey is drained, notice how the texture is beginning to resemble store-bought ricotta. If a more crumbly texture instead of smooth texture is desired, let the whey drain for a few minutes longer.
6. Gently squeeze the cheesecloth into a ball releasing more of the watery whey.
7. Return the cheesecloth to the colander, and softly stir in the salt.