

313 MAIN STREET  
AMES, IA 50010  
515.233.4272

M-W 9:30am-6pm  
TH 9:30am-8pm  
FR 9:30am-6pm  
SA 9:30am-5pm



## **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.