



Milk the Way it Used to Be.
snowvillecreamery.com

Fresh Whole Milk Ricotta

In Italian, ricotta is translated as “re-cooked,” referring to the fact that it is traditionally made with the whey left over from cheese making. While most of us don’t make cheese at home, you can make your own fresh ricotta with whole milk. Because ricotta is only as good as the milk used to make it, always use the freshest and best quality milk you can find.

Ingredients:

1/2 gallon of whole milk
3 Tbs. white vinegar or ¼ cup lemon juice
salt to taste

Equipment needed:

1 heavy non-reactive pot w/ lid (at least 4 quarts)
Candy thermometer
Wooden spoon
Colander
Cheesecloth
Slotted spoon

1. Line colander with layers of cheesecloth, allowing excess to hang over rim. Wet cheesecloth and conform to colander.
2. Pour milk into pot and heat to 185° F, stirring gently. Once the milk has reached 185°, add the vinegar or lemon juice and stir. Return milk to 185°, cover pot and remove from heat. Let stand for 15 minutes.
3. You will notice a definite separation of curds and whey. Using a slotted spoon, gently transfer the curds to the cheesecloth-lined colander. Tie ends of cheesecloth and hang for 15-30 minutes, depending on how moist you want your ricotta.

Use ricotta in your favorite sweet or savory recipes or: Drizzle with honey and walnuts; Drizzle with good quality extra virgin olive oil, coarse salt and black pepper; accompaniment to preserves; Garnish pasta dishes.