

## DIY: Homemade Ricotta Cheese



**Ingredients** (to make about 2 cups):

- 1 gallon whole milk (don't use low or non-fat)
- 1 cup heavy cream
- 1 Tablespoon kosher salt
- 1/2 -3/4 cup strained lemon juice (fresh not reconstituted)

**Equipment:** Thermometer, heavy bottom pot, cheesecloth, strainer

**Procedure:** Pour the milk, cream and salt into the pot. Attach a candy or deep-fry thermometer. Heat the milk to 190°F, stirring it occasionally to keep it from scorching on the bottom. Remove from heat and add the lemon juice starting with ½ a cup and adding a bit more if you don't see curds. Stir it once or twice, gently and slowly. See Photo #1 to see how it should look when the curds separate from the whey. Let the pot sit undisturbed for 5 minutes.

Line a colander with a few layers of cheesecloth and place it over a large bowl or over the sink. (**Photo #2**). Gently ladle the curds into the colander and let them strain for at least 30 minutes and up to overnight, depending on how dry you prefer it. *The longer you let it sit, the firmer and drier it becomes. It will firm as it cools, so do not judge its final texture by what you have in your cheesecloth. Optional: You can rinse the curds to remove the taste of lemon.* Discard the whey or use it in marinades or smoothies. Eat the ricotta right away or transfer it to an airtight container. Will last in the refrigerator for several weeks.

**Photo #1**



**Photo #2**

