



Ricotta

Homemade ricotta is super easy to make and leaps & bounds better than most store-bought versions. In less than 30 minutes you can have fresh ricotta for lasagna!

Ingredients

Whole milk

Vinegar: ¼ cup /gallon

Salt: 1 tsp/gallon (optional)

Equipment

Non-reactive pot

Large spoon

Slotted spoon or scoop

A way to drain the curds – in a reusable cheese mold, a lined colander, muslin drain bag, etc.

Yield = 1-1.5 lbs per gallon of milk

- 1) Heat milk rapidly to 180-195°F while gently stirring (to prevent scalding). Do not allow to boil.
- 2) When temperature is reached, add vinegar to milk and stir briefly until fully disbursed. Do not over-stir, as curds are very fragile. Turn off heat.
- 3) Curds will begin to separate from the whey instantaneously.

Pro Tip: As the curds separate, the remaining liquid whey will start to develop a yellowish tint. If your whey is still milky white, your curds aren't fully developed. Check that the milk temperature is correct and adjust if needed. If your curds still aren't developing, gently stir in an additional ¼ cup vinegar.

- 4) Allow curds to rest for 5-10 minutes.
- 5) Gently remove curds with a slotted spoon and transfer to drain.
- 6) Drain for 10 minutes for a fluffy consistency or up to 1 hour for a much drier curd.
- 7) Mix in salt, if using. Herbs (basil, oregano, etc.) can be added at this point or even 1-2 tbsp of heavy cream for a richer consistency.
- 8) Use immediately or store in refrigerator for up to 5-7 days.