

Homemade Ricotta Cheese

*Homemade ricotta cheese is SO easy and delicious...simply spread it on toast and drizzle with honey, use it in pasta or on pizza, or lightly sweeten and top with fresh fruit.
YUM!*

- 1/2 gallon whole milk (raw or pasteurized, but not ultra-pasteurized)
- 3 tablespoons fresh lemon juice
- 1/4 teaspoon salt (Optional. Can add more if not using for a dessert)

Place milk in a heavy-nonreactive pot over medium heat and stir in salt. Heat until milk reaches 180-185 degrees on a candy thermometer, stirring occasionally to ensure the milk doesn't scald on the bottom of the pan.

Once the milk reaches temperature, remove the pan from the heat and immediately add lemon juice and stir. Curds should form immediately and separate from the whey, which will be clear. Cover with a dry clean cloth and let sit for 30 minutes to 2 hours.

Once the cheese has rested, line a colander with a double layer of damp cheesecloth. Pour or use a slotted spoon to place the ricotta into the cheesecloth-lined colander. Let the ricotta drain until it is the desired consistency – creamy to dry (up to 2 hours). Use immediately or place in a tightly sealed container and refrigerate for up to 7 days.

Yield: 1 cup ricotta