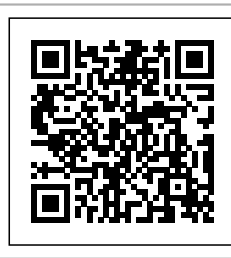


Homemade Ricotta



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Recipe by: Laura Vitale

Makes about 1-1/2 cups

Prep Time: 5 minutes

Cook Time: 15 minutes

Ingredients

__ 1/2 Gallon of Whole Milk

__ 1/4 cup of Distilled white Vinegar

__ 1 tsp of Salt

1) In a heavy duty pot, add the milk and bring to a simmer, you're looking for the temperature to be around 185 to 190 degrees, once there, turn the heat off, add the salt and vinegar, stir into a figure 8 motion just a couple times (don't over stir) then set aside and allow to sit for 10 minutes.

2) Line a small sieve with a couple layers of cheesecloth, then place over a bowl making sure the bottom of the sieve doesn't go anywhere near the bottom of the bowl.

3) Using a kitchen spider or slotted spoon, lift the curds from the whey into your lined sieve, depending on the consistency you like, it will need to drain for a specific amount of time. If you want it really creamy and plan on serving it immediately, only leave it to drain for 3-5 minutes, for a bit firmer, 10 or 15 minutes and if you want a really dry, crumbly texture, allow it to drain for up to an hour.

4) Take the ricotta, place it in a food processor, add a couple tbsp of the whey (or more if needed) give it a quick mix to get that perfect creamy texture and then store in a sealed container in the fridge and make sure to store some whey alongside to loosen any ricotta that's gone a bit dry as it sits.

