

Ricotta

Yield: about 1 pound of cheese, and halves or doubles easily. If possible use organic dairy here. Anticipate this recipe taking 90 minutes from start to finish.

Source: Seattle Times, Lynne Rossetto Kasper (2009)

Ingredients

- 2½ qt Whole Milk
- ¾ cups Heavy Whipping Cream, Not Ultrapasteurized If Possible
- 5 Fresh Lemon Juice
- ⅛ teaspoon Salt
- Cheesecloth
- Instant-Read Thermometer

Method

Stir all the ingredients together in a 6-quart, nonreactive saucepan over medium-low heat. Cook until the milk reaches 170°F, about 40 minutes.

Turn the heat up to medium, and slowly bring the milk's temperature up to 205-206°F (6 to 8 minutes). Avoid stirring to keep the developing curds large. The curds should mound on a spatula like soft-cooked scrambled eggs.

Turn off the heat, and let the ricotta rest in the pan another 10 minutes. Line a sieve with cheesecloth (I like to wet it to keep it in place) and turn out the contents of the pot and allow to drain 10 minutes. Add more salt if desired.

Keep it covered in the refrigerator.