

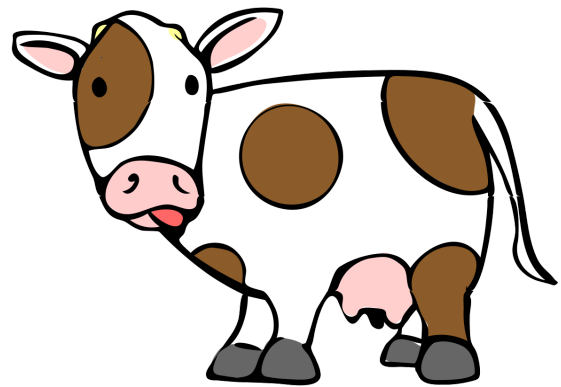
Ricotta

Ingredients

- 8 cups Whole Milk
- 1/4 tsp Kosher Salt (or to taste)
- 1 Medium Lemon, Juiced

Equipment

- Plastic Strainer or Colander
- Cheese Cloth
- Large Glass or Plastic Bowl
- 4 quart Pot or Saucepan
- Digital thermometer
- Wooden Spoon
- Ladle
- Airtight Container



Directions

1. Line a colander with a large piece of cheesecloth that has been folded over itself 4 times. Place the colander over a bowl and set aside.
2. In a large heavy based saucepan, over medium heat, heat the milk to 185 F stirring occasionally.
 - a. Do NOT boil the milk. There will be steam and small bubbles visible on the edges of the pot when you have reached the correct temperature, this can take up to 20 minutes.
3. Remove from the heat and add lemon juice, slowly stir for approximately 2 minutes.
 - a. The solid cheese curds will begin to separate from the liquid whey.
4. Cover the pot and let it sit for 20 minutes.
5. Transfer the curds from the pot to the cheese cloth with a ladle.
6. Let the cheese drain for 10 minutes, the longer the draining time the dryer the final product.
7. Transfer the cheese from the cheese cloth to an airtight container, add salt and mix in with the wooden spoon.
8. Ready to serve immediately or it can be stored in the refrigerator in an airtight container for 3-4 days.