

Whole Milk Ricotta

You'll need

INGREDIENTS

1 gallon of whole, pasteurized cow milk
½ cup white vinegar
3 tsp. sea salt, non-iodized

UTENSILS

Pot, Spoon & Ladle
Thermometer
Cheesecloth & Colander

Heat the milk. Place your pot of milk over medium-high heat. Slowly bring the milk to 180-185° and stir constantly to prevent the milk from burning.

Add the acid and salt. Remove the pot from the heat. Add the salt and drizzle the vinegar into the milk. The curds will begin to separate immediately. Gently stir until the whey is light yellow, which should take about one minute. Stop stirring as soon as the whey turns clear.

Set. Let the curds settle in the pot for about 10 minutes.

Drain. Set your colander over a bowl or in the sink and line it with damp cheesecloth. Gently ladle your curds into the colander. Let them drain for 15 if you want a soft ricotta or up to 60 minutes prefer a dry ricotta. You'll end up with about 1 ½ lbs of ricotta.

Disaster prevention.

- Don't use ultra-pasteurized milk as it will prevent curd formation.
 - *Many organic brands are ultra-pasteurized!*
- If the milk temp gets too high, your ricotta will be grainy.
- If the milk temp is too low, curds won't form.
- Over-stirring the curds will make them rubbery.

Ways to say I love you with ricotta.

- Top your toast with ricotta and jam or honey.
- Flip some lemon ricotta pancakes topped with blueberry syrup.
- Fancy up bruschetta with a layer of ricotta between the toast and tomato.
- Whip a dip of ricotta, lemon zest, and herbs in a food processor.
- Lasagna, duh.
- Top a pizza with a dollop of ricotta, spinach, basil, mozzarella, and sun-dried tomatoes.
- Mix ricotta with pesto and stir it into hot pasta.
- Spoon ricotta into the middle of a fig, drizzle with honey, and top with crushed pistachios.

Ricotta Three Ways

#1 SWEET: Honey + Meyer Lemon Whipped Ricotta

8 oz whole milk ricotta
2 Tbsp honey
1 tsp vanilla extract
1 Tbsp fresh Meyer lemon juice
1/2 tsp Meyer lemon zest

Whip in a food processor 30-45 seconds until creamy. Chill 1 hour.

#2 SAVORY: Roasted Garlic + Parmesan + Cracked Pepper

8 oz whole milk ricotta
1 head garlic, roasted (squeeze cloves into ricotta)
2 Tbsp freshly grated Parmesan
1/4 tsp salt
Cracked black pepper to taste
1 tsp olive oil

Mix gently. Serve at room temp.

#3 HERBAL: Herbes de Provence

8 oz whole milk ricotta
1 Tbsp Herbes de Provence
1 tsp olive oil
1/4 tsp flaky sea salt

Pulse 30 seconds. Chill 30 minutes. Top with sea salt flake and olive oil.

You can learn to make cheese!

- Book: [Mastering Basic Cheesemaking by Gianaclis Caldwell](#)
- YouTube: [Gavin Webber](#) or [Give Cheese a Chance](#)
- Inntertoobs: [Cheesemaking.com](#)