

Ricotta Cheese

1 gallon whole milk (pasteurized but NOT ultra-pasteurized) Low-fat milk = bad results
1 teaspoon salt
1/3 c. white vinegar

Heat milk in a heavy non-reactive pot (needs a lid) to 185 degrees.

When the milk reaches 185 degrees remove from heat, add salt and stir, add vinegar and stir.

Note:

If you stir the mixture gently but thoroughly you will see it start to separate. This will give you a chunkier consistency.

If you dump in the vinegar and give it one quick stir this will give you a very creamy consistency.

Now, put the lid on and let it sit for two hours.

Double a piece of cheesecloth and line a colander with it.

Pour in milk mixture.

How long you let it drain determines how firm the Ricotta. If you do the chunky method it will drain in about 20 minutes. If you do the creamy method it will take about 2 hours.

I make a cheesecloth hammock, hang it from a wooden spoon in a tall pot. I have a great tall, stainless steel, stock pot with a very heavy bottom. It's perfect for making ricotta cheese.

Enjoy!

Unsolicited testimonial;

“This is the best Ricotta cheese I have ever had in my life! And I know Ricotta cheese. I'm from Italy, porca miseria, I should know!”

Gino Federici
Singer and Italian Cheese Connoisseur