

Homemade Ricotta



DIRECTIONS

- Pour milk in a large stainless steel pan.
- Add salt and mix well.
- Bring milk to a boil on medium heat.
- Add 1/2 of the lemon juice at first boil.
- Stir and bring milk to boil again.
- Add the rest of the lemon juice while stirring thoroughly.
- Shut off heat and let milk cool down.
- Wait a few minutes or until you see curdles form on surface of liquid.
- Those curdles are what makes ricotta.
- Skim ricotta curdles and drain in appropriate molds.
- Refrigerate until ready to use.

INGREDIENTS

- 1 gallon whole milk
- 4 tsps salt (20 gr)
- 3 oz (80 grams) lemon juice (clear of pulp and seeds)



NONNA'S TIPS

- Only whole milk will produce the best ricotta using this method.
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- For even richer tasting ricotta, you can substitute one quart of milk with heavy cream.
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- If you don't have perforated ricotta molds, just use cheesecloth to drain ricotta. In fact, you can allow ricotta in cheesecloth to drain over a container large enough to contain the dripping liquid.