

Homemade Ricotta

Ingredients:

6 cups milk (or 4 cups milk, 2 cups heavy cream)
1-2 teaspoons salt
3 tablespoons lemon juice

Tools Needed

Cheese Cloth
Sieve
Medium Pot
Wooden Spoon
Measuring Cups and Spoons

Directions:

1. In a pot, bring milk and salt to a boil. Once boiling, turn off heat and add lemon juice
2. Once milk has curdled, strain through a cheese cloth and sieve over a bowl to catch the whey. Curds will form in the cheese cloth
3. Allow the curds to drain. Squeeze out excess liquid
4. Flavor as desired