

Homemade Ricotta Cheese



Personal Chef Service

This is simply the lightest, creamiest and most delicious ricotta cheese you'll ever have.

Recipe from: http://www.food52.com/recipes/11403_creamy_homemade_ricotta

Makes about 1½ pounds

4c whole milk

¾c buttermilk

1c heavy cream

½t fine sea salt

Place the ingredients to a 4~quart pot. Bring to a very gentle boil over medium heat. Meanwhile, line a sieve or fine mesh strainer with a few layers of cheesecloth and place it over a deep bowl or pot.

Once the curds begin to separate from the whey (you'll see little specks of white bob to the surface), stir gently and set heat to the lowest setting (see NOTE). Cook for 2 more minutes, then remove pot from heat and set on an unlit back burner for at least 30 minutes, and up to one hour (this will help the curds further develop).

Gently ladle the curds into the cheesecloth~lined strainer (this helps produce a fluffier, creamier curd, than pouring it into the strainer). When all the curds have been spooned into the bowl, pull the cheesecloth up the sides to loosely cover the ricotta in the strainer. Let sit for 10 minutes to drain (this will yield a very moist ricotta. If using for a cake recipe, you may want to let it drain longer for a drier consistency).

Store in a tightly covered container in the refrigerator for up to three days.

NOTE: Leave the mixture alone to produce the highest yield, so resist the temptation to stir it frequently once the curds begin to separate from the whey. One stir is enough, but if you're curious, you can dip the spoon in the pot once or twice to see how the curds are developing.

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com