

WHOLE MILK RICOTTA CHEESE – Using White Vinegar

COUNTRY COUSINS FARM

Recipe from "Food & Style"

Read her post & watch her video at www.foodandstyle.com/homemade-ricotta/

WHAT YOU NEED:

- Cooking thermometer
- Thin cloth for straining cheese (like butter muslin)
- ½ gallon of unpasteurized (raw) milk
- 6 Tbsp white vinegar
- ½ tsp fine grained Salt

STEPS:

1. Measure 8 cups of cold milk into a large non-reactive pot. Stir in salt.
2. Stir over medium heat until the milk is 180 degrees Fahrenheit. Turn off the burner but leave the pot on the stove.
3. Stir in white vinegar for 15 seconds. Curds of cheese should soon appear as they separate from the yellowish whey.
4. Remove the pot from the heat and let it rest for 5 minutes. Spoon cheese curds into a strainer lined with the muslin. For creamier ricotta, drain for 5 minutes and then spoon into a container. Draining longer (10-15 min) will result in a firmer cheese. Some residual liquid in the curds is fine & can be stirred into the cheese.

**Finished cheese should be refrigerated for up to 2 weeks or can be frozen.*

**The liquid (whey) left after making the cheese can be used in other recipes. :)*

WHOLE MILK RICOTTA CHEESE – Using Citric Acid

COUNTRY COUSINS FARM

Recipe adapted from Gavin Webber

See his YouTube video "Making Whole Milk Ricotta Cheese" at https://youtu.be/A8aa6pvdv_Q

WHAT YOU NEED:

- Cooking thermometer
- Thin cloth for straining cheese (like butter muslin)
- ½ gallon of unpasteurized (raw) milk
- Citric acid
- Salt

STEPS:

1. Dissolve 1 tsp citric acid in ½ cup cold water. Set aside.
2. Measure 8 cups of cold milk into a large non-reactive pot. Stir over medium heat until the milk is 190 degrees Fahrenheit.
3. While the hot milk is still over the heat, stir in ¼ cup of the citric acid/water. Slowly stir & curds of cheese should soon appear. Add more citric acid solution by tablespoon if you want the cheese to be more firm.
4. Remove the pot from the heat and let rest 5 minutes. Spoon cheese curds into a strainer lined with the muslin. After curds have drained for a while, put them in a bowl and stir in ½ tsp of salt (to taste).

**Finished cheese should be refrigerated for up to 2 weeks or can be frozen.*

**The liquid (whey) left after making the cheese can be used in other recipes. :)*