Mrs Last's Group
Homemade Ricotta

Season: All year
Type: Cheese
Difficulty: Easy
Makes: 500 grams
Recipe Source: not quite nigella

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Saucepan</td>
<td>• 2 litres whole pasteurised milk</td>
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<tr>
<td>Spoon measures</td>
<td>• 1 teaspoon salt</td>
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<tr>
<td>Fine sieve</td>
<td>• 4 tablespoons cream</td>
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<td>Large bowl</td>
<td>• 4 tablespoons white vinegar</td>
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<td>Metal spoon</td>
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- **What to do:**
- Place the milk, salt and cream in a heavy bottomed saucepan and heat until almost boiling (it needs heat to curdle properly).
- Add the vinegar and stir it once or twice very gently just to distribute the vinegar (constant stirring will result in tough, rubbery curds).
- Simmer for 1-2 minutes.
- Remove from heat and allow to sit for 10 minutes.
- Most of the ricotta curds will float to the top and the whey at the bottom.
- Place a fine sieve over a large bowl.
- Gently pour the ricotta mixture through the sieve and the whey will separate at the bottom in a clearish yellow liquid and the soft and creamy ricotta will sit at the top.
- Your ricotta is now ready to use!
- If you want a more solid ricotta, drain for an hour or overnight.
- Keeps for 2-3 days in the fridge in an airtight container.
- And a gentle hint: wash or run water over your pan and implements as soon as you can- the stuff sticks to bowls and cutlery steadfastly!