

## *Fresh Ricotta Cheese*



### Ingredients

1 quart total dairy product: a mix of milk, cream, and/or half and half (it would be good to have some fat within the product).

\*Spoiled or soured milk is ideal if available

1 ½ tbsp. white distilled vinegar

1 tsp. salt

### Procedure

1. Heat the milk/cream and salt to 180°F. Remove from heat.
2. Add vinegar immediately and stir only one or twice only and let sit for 2 hours.
3. Place strainer over a bowl or pot and line with two layers of cheesecloth. Carefully pour liquid into the cheesecloth. This is a long and slow process. Do not stir or press, just let it sit.
4. Cover with plastic wrap and let it rest in the refrigerator over a container for a couple of hours to overnight. Make sure the container is big enough catch liquid draining from cheese.
5. When the cheese and whey have separated, discard whey, and keep cheese in a tightly sealed container.
6. Cheese can be frozen.

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