

WHOLE MILK RICOTTA CHEESE

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 milk into a large 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. :)*

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