

# Ricotta Cheese

**Yield** : About 2 cups

**Ingredients** :

8 cups whole milk

1 ½ cups heavy cream

1 teaspoon salt

¼ cup lemon juice (about 1 ½ lemons)

Special equipment: Mesh strainer and cheesecloth.

**Directions** :

1. Place mesh strainer on top of larger bowl. Line strainer with cheesecloth that has been doubled.
2. Combine milk, cream, and salt in a heavy pot. Warm mixture slowly over medium high heat, stirring regularly, until the top becomes very frothy and the mixture is on the verge of boiling, about 15 – 17 minutes.
3. Remove pot from heat and stir in the lemon juice. Let sit for 5 minutes.
4. Pour contents of pot through cheesecloth in strainer.
5. Let sit for about 15 – 20 minutes. The longer it sits, the harder the cheese will be. Gather ricotta up in cheesecloth and turn it out into a bowl.
6. Serve immediately or keep in the refrigerator for about two weeks.

