



FRESH RICOTTA



INGREDIENTS

MAKES 500G

- 3 litres whole milk
- ½ cup of white vinegar or lemon juice
- 1 tsp salt

EQUIPMENT

- Large saucepan
- Wooden spoon
- Slotted spoon
- Large strainer
- Paper towel / muslin cloth

INSTRUCTIONS

1. Place milk in a large saucepan. Bring to the boil over high heat. Remove from heat.
2. Stir in lemon juice and salt. Stand, without stirring, for 10 minutes or until milk separates into small curds.
3. Set a strainer over a large bowl. Line strainer with doubled paper towel or muslin cloth.
4. Using the slotted spoon, place the ricotta curds into prepared strainer (depending on the size of your strainer, you need to wait a little for the liquid to drain before pouring more into it). Stand for 30 minutes to allow the ricotta to drain and thicken.