

John's Ricotta Recipe

By John Brand - Hotel Emma

yield:

baking time: 30 minutes

INGREDIENTS

1 gallon whole milk,
local if possible

2 quarts half and half

31 grams kosher salt

6 ounces vinegar

Heat milk, half and half and salt

until 195 degrees stirring

frequently. When milk has reached

temperature, turn off heat and add

vinegar. Give it one final stir and

allow to rest on stovetop for 45

minutes. When the curds have

separated from the whey (about 45 minutes), strain through

cheesecloth over fine mesh sieve. Reserve whey for alternate

uses or discard. Allow ricotta to cool and store in

refrigerator. Season accordingly when ready for use.

Enjoy!