Whole Milk Ricotta

Ingredients

2L full fat milk
¼ cup white vinegar

Tools:
Colander
Slotted spoon
Muslin cloth or clean Chux

Method

Wash all your tools and work surface in a vinegar/water bath. (8 parts hot water to one part vinegar). This will ensure everything is well cleaned and rinsed. Good hygiene is critical for making cheeses.

Heat milk to 95-98 °C or just before boiling point.

Stir so milk does not stick to the sides of the pot.

When the milk reaches temperature, remove from heat, add the vinegar, stir gently and briefly. STIRRING TOO MUCH WILL RESULT IN TOUGH CHEWY CURDS.

Gently strain the curds into a lined colander and drain for 5 minutes.

Transfer to a bowl or container. Refrigerate and consume fresh (within a few days).