

Bulimba State School

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).

