

Ricotta Cheese

1 gallon whole milk (not ultra-pasteurized)
1 teaspoon salt
1 cup heavy cream (optional)
1/3 cup white vinegar or 6 tablespoons fresh lemon juice

In a large pot, add the milk, salt and heavy cream (if using). Heat the milk to 180-185 stirring constantly to prevent scorching.

As soon as the milk comes to temperature, turn off the heat and add the vinegar or lemon juice. Stir for about 2 minutes to get a good separation of the curds and whey. If the milk doesn't start to separate in the first minute, add a bit more of your vinegar or lemon juice – about a tablespoon at a time – until the curds and whey separate.

Line a colander with cheesecloth. Carefully pour pot contents into the colander and drain for 10-30 minutes, or until the cheese has reached the desired consistency. Or, you can put the curds into a cheese mold and let drain for about 30 minutes. The cheese is ready to eat immediately. You can store in a covered container in the refrigerator for up to 10 days.