



Sicilian Homemade Ricotta Cheese

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

55 mins

Description

This is a recipe for my Sicilian grandmothers creamy homemade ricotta cheese Great as a spread on fresh bread or add as a topping to fresh Pasta

Ingredients

— - 1 gallon whole milk - 1 quart buttermilk - 1 pint heavy cream - 1 tablespoon kosher salt - 18-inch squares cheesecloth

Instructions

1. Line a large colander or sieve with 4 layers of cheesecloth. Set aside. Heat milk
2. buttermilk
3. heavy cream
4. and salt in a large
5. heavy
6. nonreactive saucepan over medium-low heat
7. stirring occasionally for the first 10 minutes. Continue heating
8. without stirring
9. until the temperature reaches 190 degrees F. Remove from heat and let stand for 1 hour. The mixture will be separated into white curds and clear whey. Using a slotted spoon
10. ladle approximately 1/4 of the curds into the cheesecloth-lined colander. Gather up the corners of the top cheesecloth and secure closed with a zip tie. Repeat with the rest of the curds
11. cheesecloth
12. and zip ties. Use the last zip tie to thread all of the cheeses together. Suspend the cheeses over a large wooden spoon over a large bowl
13. and let drain for 2 hours. Place the four cheeses
14. still in cloth
15. in a bowl in the refrigerator overnight. In the morning
16. cut zip ties
17. and transfer cheese to an airtight container.