



Chef John39s Homemade Ricotta Cheese

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Dificult

Medium

Servings

1 hr 40 mins

Description

If I came over to your place and you served me homemade ricotta cheese Id think you were pretty cool And while thats a good reason to do this there are even better reasons like its super fun to do ridiculously easy and youll end up with something far superior to what you buy in the store Serve on toast with honey cayenne and sea salt or with tomatoes basil freshly ground black pepper olive oil and sea salt or however you like

Ingredients

— - 4 cups whole milk - ½ cup heavy cream - 1 ¼ teaspoons kosher salt - 2 tablespoons white distilled vinegar

Instructions

1. Line a mesh strainer with cheesecloth and set over a deep bowl or pot. Combine milk
2. cream
3. and salt in a heavy-bottomed saucepan and place over medium-high heat. Cook the mixture
4. stirring occasionally in a "figure eight" motion
5. until it reaches a temperature of 195 degrees F (90 degrees C). If you don't have a thermometer
6. this will be right before it starts to simmer. You'll see steam rising from the surface
7. and tiny bubbles forming around the edges of the pan. Turn off the heat
8. pour in the vinegar
9. and stir slowly in a "figure eight" motion for 3 or 4 seconds. Let the mixture sit
10. untouched
11. for 6 minutes. Carefully ladle into the cheesecloth-lined mesh strainer so that the dripping whey drains into the pot or bowl. Let the ricotta drain into the pot for between 20 and 45 minutes
12. depending on how soft or firm you want your cheese. The longer it drains
13. the firmer the texture will be once chilled. Grab the ends of the cheesecloth and lift the drained ricotta out of the strainer and place in a bowl. Let cool on the counter to room temperature
14. then wrap and chill thoroughly. Remove cheesecloth and serve. Ricotta usually needs an additional pinch of salt when serving. Unknown Chef's Notes If you have a really fine mesh strainer
15. you may not need the cheesecloth
16. but if you don't use it
17. you won't get the cheesecloth texture on your cheese. Do not use "ultra-pasteurized" milk. You can use 3/4 teaspoon fine salt instead of kosher. This homemade ricotta cheese works great in my Pancake Lasagna for One (or More) recipe.