

Mad Millie Whole Milk Ricotta



Traditionally ricotta is made from whey, however this recipe uses whole milk instead. It is more convenient and has a higher yield than ricotta from whey. This ricotta also melts nicely and can be used in lasagna, pasta, or other Italian dishes. Very dry ricotta can be delicious crumbled over salads, while moist ricotta can be used in many desserts such as cakes, cheesecakes, or Cannoli.

INGREDIENTS

- 2 L (2 US qt) Full fat, homogenised milk
- 1 tsp Mad Millie Artisan's Salt
- 1 tsp Mad Millie Citric acid dissolved in 1/4 cup (62 mL) water

METHOD

1. Heat milk and salt to 95°C (203°F) while stirring constantly. Once you have reached 95°C (203°F) take the pot off the heat.
 2. Stir in your citric acid solution. Ricotta should start to curdle immediately.
 3. Leave the ricotta to cool for 20 - 30 minutes at which point it should be firm enough for you to scoop into the draining basket. If it is still too soft, leave to cool for another 30 minutes.
 4. Carefully layer the ricotta curds on top of each other in the ricotta basket. Leave the full basket to drain in the ricotta container until the desired consistency is obtained (can be eaten either dry and crumbly or moist and creamy).
- Ricotta can be stored for up to 1 week in the refrigerator.