



## Whole Milk Ricotta Cheese

### Ingredients:

- 1 gallon whole milk (Jeff uses Sankow's Raw Whole Milk)
- 1 teaspoon citric acid dissolved in  $\frac{1}{4}$  cup cool water
- 1 teaspoon cheese salt (optional)
- 1-2 tablespoons heavy cream (optional)

### Directions:

Combine the milk, citric acid solution, and salt (if using) in a large pot and mix thoroughly.

Directly heat the milk to 185 - 195 F (do not boil). Stir often to prevent scorching.

As soon as the curds and whey begin to separate (make sure there is no milky whey), turn off the heat. Allow to set, undisturbed, for 10 minutes.

Line a colander with butter muslin. Carefully lade the curds into the colander. Tie the corners of the muslin into a knot and hang the bag to drain for 20 to 30 minutes, or until the cheese has reached the desired consistency.

For a creamier consistency, add the cream and mix thoroughly.

Store in a covered container in the refrigerator for 1 to 2 weeks.