

# Homemade Ricotta Cheese

Adapted from *Jennifer Perillo, Food52.com*

*Makes 2 cups*

## Ingredients

4 cups organic whole or 2% milk

1 cup organic heavy cream

3/4 cup organic buttermilk

1/2 teaspoon fine sea salt

## Preparation

Add milk, heavy cream, buttermilk, and sea salt to a 4 quart saucepan.

Over medium heat, carefully bring mixture to a low boil.

Keep an eye on the pot: when curds begin to separate from whey, stir once gently.

Turn the heat down to low, and cook for 2 more minutes.

Remove pan from heat and let sit undisturbed for 30 minutes to an hour.

Place a strainer over a large bowl and line it with a double or triple layer of cheesecloth.

Use a large spoon to gently ladle curds into strainer.

Be sure to carefully scoop curds from the bottom of the pot as well.

Allow cheese to drain for 10 minutes, or longer if you prefer a drier consistency.

Gently nudge the cheesecloth or tilt the strainer to help assist the draining.

Serve ricotta while warm, preferably.

Leftovers (if there are any) can be refrigerated for up to three days.

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