



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Ricotta (adapted from Smitten Kitchen and Serious Eats)

Makes about 1 cup

You can adjust the amount of cream down (to 4 cups milk and no cream) and up (to 1 cup cream and 3 cups milk), depending on how rich you want the ricotta to be.

3½ cups whole milk
½ cup heavy cream
½ teaspoon salt
2 tablespoons white vinegar
1 tablespoon lemon juice

1. In a 2-quart saucepan over medium-high heat, heat the milk, cream, and salt to 190 degrees. Remove the pot from the heat, add the vinegar and lemon juice, stir once, and set aside for 5 minutes.
2. Place a fine-mesh strainer over a large bowl. Line the strainer with a double layer of cheesecloth or a single layer of paper towels. Pour the curdled milk mixture into the strainer. Set aside for about an hour. It will get thicker the longer it sits to drain.