

HOMEMADE RICOTTA

THE GREAT
EXHIBITION
ROAD FESTIVAL

Makes approximately 400g of ricotta cheese
Prep: 20 mins

NOURISH
HUB

Ingredients

2 litres Whole Milk
80mls Lemon Juice (approximately 2 lemons)
1.5tsp Salt



Steps

1. Heat milk over medium heat until 90 degrees. Remove from heat.
2. Stir in salt and lemon juice.
3. Let mixture sit for 5-10 minutes until it has separated into curds and a yellow liquid (whey).
4. Gently transfer curds, using a slotted spoon, into a sieve/colander lined with cheesecloth or a clean tea towel and leave to drain for anywhere from 5 minutes to overnight. The longer the ricotta drains the firmer it will be.
5. Consume within 2-3 days.



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