



Homemade Rossini Ricotta Cheese

Serves

Yield 6-7 Cups

Ingredients

1 Gallon Whole Milk

1 Pint Buttermilk (Or more if needed)

1/2 Quart Half & Half

1 tsp Kosher or Sea Salt

Cheesecloth

Preparation Instructions

In a 3-4 gallon pot, bring milk and salt to a boil Start out with burner on high then lower the heat. Make sure you don't scald the milk. Stir so the milk does not stick to the bottom of the pot. Take the Temperature slowly to 180 degrees, about 15 minutes or more. When it reaches this temperature it will slowly thicken and separate into little curds. They will begin to start floating to the top.

Cut just enough cheesecloth to place over the top of a 2-gallon bowl or pot. Secure the cheesecloth with rubber bands or tie with a string so that it doesn't slip into the bowl. Pour the liquid into the cheesecloth very slowly. The curds will stay on the top and the whey, the clear yellow liquid will go to the bottom.(You can refrigerate this whey and drink it cold or cook your rice in it. It is loaded with many good vitamins.)

To get the maximum amount of cheese, you can bring the whey to a boil again and pour through the cheesecloth. Continue the process until the whey is very clear.

Remove the cheesecloth with the ricotta and twist into a small ball shape. Place in a bowl and refrigerate overnight.

Use this fresh Ricotta as a savory treat on top of crusty bread or in Lasagna or make into a filling for cannoli. Using 500g of ricotta, 150g of powdered sugar and put into a food processor or blender until creamy smooth. Add small chocolate chips and put into pastry bag and fill the cannoli shells.