Ricotta

Equipment needed

- large saucepan
- wooden spoon
- thermometer
- measuring jug
- colander
- clean chux dishcloth or cheesecloth
- Large slotted spoon

Ingredients

- 2 litres full cream milk
- 100ml vinegar (5% of the total milk)

What to do

- Rinse the saucepan with cold water, this helps to stop the milk sticking to the bottom.
- Place the milk in the saucepan.
- Stir the milk constantly so it doesn't stick to the bottom of the saucepan.
- Check the temperature of the milk with the thermometer until it is heated to 90C.
- When it reaches 90C, take the milk off the heat.
- While stirring slowly pour in the vinegar.
- Stir for 10 more seconds, very gently.
- Place the dishcloth over a colander
- Scoop all the ricotta out and place in the dishcloth.
- Allow to strain for a few minutes.