



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Fresh Goat's Milk Ricotta

Makes 1 cup

3 ½ cups goat's milk
½ cup heavy cream
2 teaspoons sea salt
3 tablespoons freshly squeezed lemon juice

Cheesecloth
Candy thermometer

Place milk, cream and salt in a deep medium sized sauce pan over medium high heat.

Using your candy thermometer, bring mixture to 190°F

Remove from heat and stir in lemon juice.

Allow to sit undisturbed for 5 minutes

Meanwhile line a fine sieve with 2 sheets of dampened cheesecloth

After milk mixture has separated, carefully pour contents into lined sieve

Allow to drain for 2 hours at room temperature.

Once the ricotta has drained, carefully scrape all of the cheese into an airtight container and refrigerate.

Discard the whey, unless you have another use for it.