



Homemade Ricotta

Ingredients:

- 8 cups Whole Milk
- 1 cup Heavy Whipping Cream
- ½ teaspoons Salt
- 3 Tablespoons Fresh Squeezed Lime Juice

Directions:



Note: Servings will depend on what you use it for.

- Prepare a sieve lined with fine mesh cheesecloth and place it over a large bowl; set aside.
- Mix milk, cream and salt in a large stockpot and bring to a rolling boil, stirring constantly.
- Bring to a rolling boil and add lime juice.
- Reduce heat and stir until mixture curdles.
- Pour mixture into the sieve and allow it to sit approximately 1 hour to drain and cool.
- Discard liquid** in the bottom bowl.
- Place sieve into the refrigerator to chill for a minimum of two hours.
- Transfer ricotta to an airtight container and keep refrigerated.

*Also called "Vinegar Cheese". Also see my [Paneer](#) recipe shared by an old high school friend.

**Leftover whey (liquid) may be used to boil potatoes, use as base for gravies and sauces, use in place of water for gravy, bread, soup and stew recipes. You can also mix with your animal's food, and boost your plants.