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Fresh Homemade Ricotta

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When creative director Richard Ferretti came to *Gourmet* two and a half years ago, he brought along a recipe for homemade fresh ricotta. It is more delicate in flavor than any store-bought version and has a lovely dry curd. Some of us make it at home often because it takes just a few minutes of active time. Topped with honey and cinnamon, it's also great for dessert.

YIELD: Makes about 2 cups

INGREDIENTS

- 2 quarts whole milk
- 1 cup heavy cream
- 1/2 teaspoon salt
- 3 tablespoons fresh lemon juice

Special Equipment

- large sieve, fine-mesh cheesecloth

PREPARATION

Line a large sieve with a layer of heavy-duty (fine-mesh) cheesecloth and place it over a large bowl.

Slowly bring milk, cream, and salt to a rolling boil in a 6-quart heavy pot over moderate heat, stirring occasionally to prevent scorching. Add lemon juice, then reduce heat to low and simmer, stirring constantly, until the mixture curdles, about 2 minutes.

Pour the mixture into the lined sieve and let it drain 1 hour. After discarding the liquid, chill the ricotta, covered; it will keep in the refrigerator 2 days.

