

Class 76

Ricotta Cheese

Ingredients: 8 c. homogenized milk

1/2 tsp. salt

1/3 c. white vinegar

Directions: In large heavy-bottomed saucepan, heat milk with salt over low heat, stirring often, until instant-read thermometer reads 203°F, about 40 minutes. Add vinegar; slowly stir 3 times. Remove from heat. Let stand for 20 minutes. Line fine-mesh sieve with 2 layers of damp cheesecloth. Using slotted spoon, gently skim off curds and place in sieve. Let drain for 30 minutes. Transfer to serving bowl. (THE CANADIAN LIVING TEST KITCHEN)