

## HOME MADE CREAMY RICOTTA CHEESE.

### INGREDIENTS.

2 litres full cream milk

1 tspn salt

4 tblspns cream

4 tblspns vinegar (white)

### METHOD.

Using a heavy based sauce pan, combine milk, salt and cream. Clip a thermometer onto the side of the pan if you have one, and bring the milk to 93 degrees or just below boiling point.

Add the vinegar and stir to incorporate. (stirring too much will make the cheese rubbery).

Allow to simmer for 1-2 mins. Curds will start to separate.

Remove from the stove and let stand for 10 mins.

Strain the mix through cheese cloth into a bowl.

Refrigerate for 1 hour, cheese is now ready for use.