

Raw Milk Ricotta Cheese

You will need:

1 quart raw milk

3 tbsp. lemon juice

Directions:

- 1) Heat milk to 150°.
- 2) Remove from heat. Stir in lemon juice and cover.
- 3) Let culture at room temperature for 3 hours.
- 4) Pour into colander lined with butter muslin or cheesecloth and drain off the whey. The more whey removed, the drier it will be.
- 5) After straining, store in tightly covered container in refrigerator for up to a week.