



Homemade Ricotta Cheese

Spread homemade ricotta cheese on your Party Toasts!



Ingredients

4 cups whole milk ½ tsp salt
2 cups heavy cream 3 Tbsp white vinegar

Special Equipment

Cheesecloth

Steps

- 1 Heat milk, cream, and salt in a large pot over medium heat. Stir occasionally to avoid scorching.
- 2 Once the milk is hot and frothy (not boiling), turn off the heat and stir in the vinegar.
- 3 Allow the pot to stand for 2 minutes. The milk will start to curdle and separate.
- 4 Meanwhile, line strainer with cheesecloth.
- 5 Pour the milk mixture into the strainer over a sink.
- 6 Let curds drain for 15 minutes (or longer, if you'd like thicker cheese).
- 7 Transfer cheese to a covered bowl and refrigerate for 4 to 5 days.