

Ricotta Cheese

1/2 Cup Whole Milk
1 Cup Heavy Cream
1 Tsp. Kosher Salt
1/4 Cup Fresh Lemon Juice

- ☐ Prepare a colander by lining it with cheese cloth.
- ☐ Combine milk, cream and salt in a large, heavy saucepan.
- ☐ Bring to a boil over low - medium heat. Stir constantly to keep from scorching.
- ☐ As soon as mixture boils, remove from heat and stir in lemon juice.
- ☐ Poor into colander. Let drain until the desired consistency is reached, 1 to 2 hours.
- ☐ Serve ricotta warm or refrigerate in an airtight container for up to 1 day before serving.

Yield: Approximately 2 cups.

Comments: 1) *Bruschetta:* Spread on top of toasted bread that has been brushed with olive oil and rubbed with a clove of garlic.
2) *Breakfast Bruschetta:* Spread on top of toasted bread that has been spread with a thin layer of marmalade or jam.
3) *Ricotta and Eggs:* Fold into softly scrambled eggs and sprinkle with chopped chives.
4) *Ricotta and Pasta:* Scoop a spoonful on top of a bowl of pasta tossed with cubes of roasted butternut squash, zucchini or egg plant.
5) *Peppers stuffed with ricotta:* Spoon some into freshly roasted and seeded red peppers, drizzle with olive oil an sprinkle with sea salt.