

CAFE MURANO

Homemade Ricotta

- 1 litre whole milk
- 500 ml double cream
- 1 sprigs of rosemary and thyme
- 1 clove of garlic
- 50 ml distilled white vinegar
- Salt & pepper

Method

Warm the milk and cream with the herbs and garlic until nearly simmering, then take off the heat allow to rest for 5 minutes then and pass through a sieve

In a fresh pan put it back onto the heat, add the vinegar, and allow the milk solids to split from the liquid, this should happen straight away

Remove off the heat (leave on the side for 30 min)

Pour into a colander lined with muslin cloth, or a jay cloth.

Hang in the fridge for 6 hrs

Once it is cold, adjust the seasoning with salt and pepper

Yield

600g of ricotta