



Make It Yourself

A DELICIOUS ESSENTIAL THAT'S BETTER
HOMEMADE THAN STORE-BOUGHT. WE'LL PROVE IT.

THIS MONTH: FRESH RICOTTA

By Grace Elkus

Once you try your hand at making this milky cheese (just four ingredients necessary!), you'll find no shortage of ways to use it. Spoon it over bowls of pasta, spread it onto thick slices of warm toast, tuck it into omelets, fold it into dips, dollop it on top of pizza. And, of course, layer it into lasagna. This homemade version is creamier and more luscious than store-bought varieties—and it's ready in less than an hour.

ACTIVE TIME **15 MINUTES**
TOTAL TIME **45 MINUTES**
MAKES **2¾ CUPS**

- 8 cups (2 qt.) whole milk (not UHT pasteurized)
- 1½ cups heavy cream
- 1 tsp. kosher salt
- 3 Tbsp. distilled white vinegar

COMBINE milk, cream, and salt in a large saucepan. Heat over medium-high, stirring every few minutes to prevent scorching, until milk just begins to boil (milk will foam and begin to rise), 12 to 15 minutes.

REMOVE from heat and let stand until foaming subsides, about 30 seconds. Slowly stir in vinegar. Let mixture stand until milk curdles and separates from whey, 10 to 15 minutes.

LINE a fine-mesh sieve with a double layer of damp cheesecloth; set over a large bowl. Pour curdled milk into sieve. Let drain, emptying bowl if bottom of sieve touches any drained liquid (the whey), until most of the whey has drained and a rich, creamy ricotta remains, 10 to 15 minutes.

