

Ricotta Cheese-adapted from Jennifer Perillo at InJenniesKitchen.com

Makes 2 cups

- 4cups whole milk
- 1 cup heavy cream
- 3/4cups buttermilk
- 1/2teaspoon fine sea salt

Add the ingredients to a 4-quart pot. Bring to a very gentle boil over medium heat. Meanwhile, line a sieve or fine mesh strainer with a few layers of cheesecloth and place it over a deep bowl or pot.

Once the curds begin to separate from the whey (you'll see little specks of white bob to the surface), stir gently and set heat to the lowest setting (see NOTE). Cook for 2 more minutes, then remove pot from heat and set on an unlit back burner for at least 30 minutes, and up to one hour to further develop the curds. In order to get the most curds, resist the temptation to stir frequently.

Gently ladle the curds into the cheesecloth-lined strainer. This helps produce a fluffier, creamier curd than pouring it does. When all the curds have been spooned into the bowl, pull the cheesecloth up the sides to loosely cover the ricotta in the strainer. Let sit for 10 minutes to drain. This will yield a moist ricotta. If you are using it for baking, you may want to let it drain longer for a drier consistency.

Store in a tightly covered container in the refrigerator. Save the leftover whey to mash potatoes or use in baking or soup or to cook rice or pasta in.

NOTE: The recipe calls for whole milk, but I used skim milk and low-fat buttermilk with no ill effects.