



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Salvatore Bklyn Ricotta

Makes 4 cups

1 gallon whole milk
Salt
 $\frac{3}{4}$ cup fresh lemon juice

- 1. Pour the milk into a large, nonreactive pot and season with salt (a healthy pinch or so will do). Cover the pot and place it over high heat. Heat the milk to 190° (use a thermometer), stirring it every few minutes to keep it from scorching. Turn off the heat and add the lemon juice. Stir slowly until you see curds beginning to form. (This should happen almost immediately; you've now created the curds and whey.) Let the pot sit undisturbed for 5 minutes.*
- 2. Line a colander with cheesecloth and place it over another bowl (to catch the whey). Pour the curds and whey into the colander and let the curds strain for at least an hour, then discard the whey. Eat the cheese right away or transfer it to an airtight container and refrigerate until ready to use.*