



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Fresh Ricotta

Recipe adapted from Jonathan Beatty of Davanti Enoteca

Makes approximately 4 cups

- 2 quarts whole milk
- 1 cup heavy cream
- 1 teaspoon salt, divided
- 3 tablespoons fresh lemon juice
- 1 tablespoon extra-virgin olive oil, plus more for garnish
- ½ teaspoon freshly ground pepper
- 10 slices grilled bread
- Honeycomb

1. Make the ricotta: Line a large mesh strainer with cheesecloth and place it over a large bowl. In a large pot over medium heat, bring the milk, cream and ½ teaspoon salt to a rolling boil, stirring occasionally to prevent scorching. Add the lemon juice and reduce the heat to low. Simmer, stirring constantly, until the mixture begins to curdle (about 2 minutes). Pour the mixture into the lined sieve and let the cheese curds drain, at room temperature, for one hour. Discard the drained liquid and transfer the ricotta to a covered container. It's best fresh, but can be kept in the refrigerator for up to two days.
2. To serve: Pulse the ricotta, the olive oil, the remaining ½ teaspoon salt and the pepper in a blender or food processor for 2 to 3 seconds. (Be careful not to pulse too long or ricotta will become soupy). Spoon it into a bowl or mason jar and garnish with a drizzle of olive oil and a sprinkle of salt and pepper. Serve with the grilled bread and honeycomb on the side.

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