

# Fresh Ricotta

## Ingredients:

- ½ cup extra virgin olive oil
- 2 litres whole milk full fat
- 200ml heavy cream
- 1 Tbs. flaky sea salt, such as Maldon
- 1/2 cup fresh, strained lemon juice or vinegar

## Equipment:

- Kitchen thermometer
- Cheese cloth or fine sieve or coffee filters
- Large pan
- Colander
- Bowl
- Spatula

## Method:

1. Line a colander with 3 to 4 layers of lightly dampened cheesecloth and set it in a large bowl (you can also use very fine sieve or large coffee filters instead of a cheesecloth)
2. Grab a heavy-duty pot. Put the milk in the pot and slowly warm it over medium to low heat, stirring occasionally with a silicone spatula, check with a kitchen thermometer until it's 185°F (about 15 mins).
3. Remove from the heat, stir in the salt, and then slowly pour the lemon juice or vinegar over the surface of the milk. Once all of the lemon juice has been added, stir gently for 1 to 2 minutes to encourage curds to form.
4. Gently ladle the curds into the prepared colander. Fold the ends of the cheesecloth over the curds to loosely cover. Drain for about 20 mins till cool, put in a mixing bowl add double cream till a nice creamy consistency put in the fridge until ready to eat.