

Fresh Ricotta Cheese



A Taste of *The Café* AT THE FRICK

Serves: Yields 2 cups

Prep Time: 20 minutes

Ingredients

4 cups whole milk (for a light ricotta use 2% milk)
1 cup buttermilk

Procedure

Combine milks in a pot with a thick bottom. While stirring, slowly heat over medium high heat. As the temperature rises, you will see the curds separate from the milk. The curds are your fresh ricotta cheese. Skim the curds off the top and into a container, let cool to room temperature, then cover and refrigerate.