

Homemade Ricotta

½ Gallon Whole Milk, Not Ultra-Pasteurized
1 tsp Sea Salt
¼ Cup Lemon Juice

Bring the milk and salt to a simmer in a heavy pot over medium heat. Stir in the lemon juice and continue to simmer gently until curds begin to form and float to the top. Keep cooking until larger clumps form and liquid become clearer. Gently pull with a slotted spoon.
(For richer ricotta make with 2 cups cream and 6 cups milk)

Ricotta Dumplings

2 ½ Cups Ricotta
½ Cup Plus 2T All-Purpose Flour
1 Egg & 1 Egg Yolk
½ Cup Parmesan Cheese
2 tsp Salt

Press ricotta in a fine mesh strainer, with a weight overnight until the ricotta has a dry crumbly texture. Mix pressed ricotta with one egg, one egg yolk and parmesan until smooth. Add flour and pulse until just mixed. Dough will be slightly sticky. Generously flour your surface and divide dough into 8 sections. Roll one section into a 12" log. Cut into 1 inch pieces. Gently simmer ricotta in salted water until they float to the top. Set on sheet pan to cool. You may fry or sauté! Enjoy with roasted garlic, asparagus, crispy bacon or in a flavored broth.