

RICOTTA

1 gallon fresh whey
1 qt. fresh whole goat milk
¼ c. lemon juice
½ t. salt

Whey should be very fresh. Can use whey saved from Quesa Blanca. If lacking a full gallon, use what you have, it will still turn out well.

Place whey and milk in pan. Heat to 195 degrees F.

Remove from heat and add lemon juice.

Stir. Tiny flecks of curd will form.

Pour whey and curds into cheesecloth-lined colander.

Allow to cool and drain for 25 minutes.

Remove curd from cloth and mix with salt.

Can be used fresh (for up to one week), or freezes well.

Not a high yielding recipe, makes about 1-1 ½ cups (8-12 oz.)