



ARTISAN CREAMERY

Sonoma County, California



WHOLE JERSEY COWS MILK RICOTTA

BELLWETHER FARMS, CALIFORNIA

Ricotta is traditionally made by heating the whey/milk or whole milk to a high temperature and adding an acidifying agent (typically white vinegar or citric acid) which destabilizes the protein and causes it to 'come out of solution' forming the curds. We have taken the whey from our aged cheeses, added some whole milk and made both sheep and jersey ricotta for nearly 20 years following this recipe with great results. When we began to develop our recipe for producing a Whole Milk Ricotta we were not satisfied with the results using this method--in particular the higher solids of whole milk produced a texture that was firmer than we liked. We felt that the addition of the vinegar was causing this problem. This brings us to our new ricotta. We do not use any vinegar when making this ricotta. We culture the milk and let the acidity develop naturally for many hours until it is ready to start the heating process. Making ricotta this way requires constant attention--once heating begins we stand at the vat watching for just the right moment to stop stirring and let the curds form. This gives it the most delicate texture and incredible flavor of any ricotta on the market.

Ingredients:

Cultured Grade A Pasteurized Jersey Cow's Milk, Salt