



Ricotta

Country Kitchen Cultures®

Our cultures are an easy way to make delicious cheese at home.

You will need.

- Country kitchen culture's – Ricotta.
- Heavy bottomed saucepan.
- Thermometer
- Colander lined with a double thickness cheese cloth.
- One litre of whole milk.

Using fresh whole milk.

1. Add one litre of milk and culture sachet to a heavy bottomed saucepan.
2. Raise temperature to 80°C continuously stirring.
3. Once 80°C is reached remove from heat and allow curds to cool.
4. Once cool and curds have set use a slotted spoon to transfer the curds to a double thickness cheese cloth in a colander placed over a bowl.
5. Cover with cling film and place in a fridge and allow to drain for a minimum of 20 minutes or till desired firmness is reached.

Scan QR code to head to Cheese-Yogurt-Making

