



# RICOTTA CHEESE

## CHEESE INGREDIENTS

- 1/2 gallon (8 cups) whole milk
- 2 tablespoons plus 2 teaspoons lemon juice
- Pinch Kosher salt

## TOOLS TO GATHER

Stainless Steel Stockpot  
Stainless Steel Slotted Spoon  
Cheesecloth  
Thermometer  
Strainer  
Large Bowl  
Liquid measuring cup  
Custard cups  
Measuring Spoons  
Pot holders x 2  
Mason Jars with lids

## VOCABULARY

**MICROBES**-we want to add good but remove the bad and reduce water content  
**CURDLE**-milk proteins forming clumps-usually by acid, salt or heat also enzymes  
**WHEY**- milk proteins, lactose (milk sugar) minerals by-product  
**ACID**- lemon juice/vinegar, citric acid- turns lactose sugar into lactic acid – sets curd, flavor, preserves  
**pH**- helps control growth of microbes- acidify milk 6.5-6.9 – Ricotta ph 5.8-6

## INSTRUCTIONS

- Fill a pot with milk. Stir in salt. Heat over medium heat until milk registers 185°F on an instant-read thermometer.
- Add lemon juice and stir briefly to incorporate. Curds should begin forming almost immediately; stop stirring as soon as they've formed.
- Without stirring, continue to hold curdled-milk mixture at 185°F for 20 minutes. It's okay if the temperature fluctuates down to 175°F or up to 190°F , but try to keep it in that zone for the full 20 minutes.
- Line a fine-mesh strainer with cheesecloth over large bowl. Using a slotted spoon, transfer curds to strainer and let stand until excess liquid has drained below.
- Transfer liquid into warmed mason jar.
- Refrigerate drained ricotta.

## THINGS TO REMEMBER

Heating the milk to between 175°F and 185°F (will produce a light and tender curd, without requiring a large dose of acid ensuring sweet not sour cheese allowing the flavor to develop. Vinegar can be used for firm curd but reduces melting properties.

# MASCARPONE

mas-car-POH-nay

# CHEESE



## CHEESE INGREDIENTS

- 2 cups heavy cream
- 1 tablespoon lemon juice

## TOOLS TO GATHER

Sauce Pan  
Thermometer  
Stainless Steel Spoon  
Whisk  
Strainer  
Clean Towel or Fine Cheesecloth  
Plastic Wrap  
Medium Bowl  
Measuring Spoons  
Liquid Measuring Cup

## VOCABULARY

SCORCH- burning milk to the bottom of the pan- double boilers and watching the bubbles around the outside can help prevent this

## SUBSTITUTIONS

Mascarpone can cost 3x as much as cream cheese which can be used as a substitution. In a pinch, ricotta, cottage cheese, plain yogurt, crème fraiche, sour cream, and silken tofu can also be used depending on the recipe.

## INSTRUCTIONS

- Pour heavy cream into a heavy-bottomed saucepan. Bring cream to 185 to 190 degrees F (85 to 88 degrees C) over medium heat, stirring occasionally.
- Reduce heat to medium-low and stir in lemon juice. Cook, stirring, for 3 minutes, maintaining the temperature at 185 to 190 degrees F (85 to 88 degrees C), then turn off the heat. The mixture should coat the back of a spoon.
- Whisk well and let cool for 30 minutes.
- Transfer into a clean towel-lined strainer. Cover top with plastic wrap, pressing down gently onto the surface of the cream, and let cool to room temperature, 20 to 30 minutes more. This will remove excess whey, providing a cream cheese like product with a creamier, nuttier texture
- Chill in a refrigerator for 8 hours, or overnight.



# Scratch That Revenge of the Curds

Yield 10 servings

## INGREDIENTS

- 1 lb box elbow macaroni
- 1/2 cup unsalted butter plus 1/4 cup
- 3 cups milk
- 1 cup ricotta cheese- Made from Scratch
- 1/2 cup mascarpone cheese- Made from Scratch
- 1/4 flour
- 1/4 cornstarch
- 2 cups shredded colby jack cheese
- 1 cup sharp cheddar cheese
- 1 tsp season salt
- 1 bay leaf
- 1/4 tsp mace
- 1/2 cup parmesan cheese

## TOOLS

Large pot  
Colander  
Small Bowl  
Custard Cups  
Whisk  
Liquid Measuring Cup  
Measuring Cups  
Measuring Spoons  
Wooden spoon  
9x13 Baking Dish  
Serving Spoon  
2 Sauce Pans

## DIRECTIONS

- Cook the macaroni until very firm. Drain.
- Combine 1/4 cornstarch with with shredded cheese
- Melt 1/4 cup of butter in stockpot. Add cheese and cornstarch. As cheese begins to melt, add mascarpone and ricotta. Add 1.5 cups of milk.
- Stir vigorously until all cheeses combined. Add macaroni and set aside.
- Butter 9x13 pan
- Heat Milk in small sauce pan, add bay leaf and mace
- Heat 1/4 butter and 1/4 flour in small sauce pan and melt butter. Stir. This is the bechamel.
- Remove bay leaf and pour warmed milk into flour and butter mixture. Stir until smooth.
- Pour pasta and cheese mixture into a buttered baking dish. Top with bechamel.
- Top with parmesan and dot with 1/4 butter.
- Bake at 350°F for 25 minutes, until brown and bubbly, then serve.

## VOCABULARY

roux 1:1 ratio flour to fat  
thickening agent  
bechamel- white sauce

## NOTES

Oven Temperature: 350 degrees  
Al dente pasta is @ 9 minutes to cook, check at 7