

Fresh Homemade Ricotta Cheese (Sous Vide)

November 13th, 2022

This recipe serves: 6

Prep Time: 00:30

Cook Time: 00:30

Ricotta "Cheese" is not technically a cheese, but actually a cheese byproduct. Fresh Ricotta is surprisingly easy to make, once you learn a few tricks. In less than an hour, you can go from Whole Milk to fresh Ricotta. And using a Sous Vide, makes this process even easier. Use only Whole Milk in this recipe. Milk containing less fat will result in a lower ricotta yield.

Ingredients:

8 Cups (1/2 Gallon) Whole Milk

5 Tablespoons White Vinegar

1 Teaspoon Table Salt

Directions:

Use a wire whisk to thoroughly mix all ingredients.

Place the mixture into a Sous Vide bag.

Vacuum out all the air and seal the bag.

Sous Vide at 190°F for 30 minutes.

The Milk mixture should fully separate into solid Curds and translucent Whey. If the Curds have not separated, cook for additional 10 minutes.

Remove from the water and cool for 10 minutes.

Prepare a large colander by lining it with coffee filters. Open the bag and carefully pour the Curds and Whey through the colander. Allow the Whey to drain for 30 minutes to an hour.

Discard the Whey, or reserve it for another use (if desired).

Store, refrigerated in an airtight container, up to 1 week.