

Recipe No. 7/2013

Ricotta

How often do we want to make a recipe using Ricotta Cheese and find we do not have any. In the Thermomix, it takes the fuss and bother out of making sure you have some on hand when the whim takes you to make your favourite recipe. Look forward to next week's recipe, where we will be using the ricotta in a tasty, fresh vegetarian meal

Ingredients

1500 g Milk – Fresh full-cream
30g White Vinegar


Method

- Place milk into mixing bowl and warm **10 mins/80°C/speed 2** or until temperature is reached.
- Add vinegar and heat **1 min/90°C/speed 1**. Milk will separate into curds and whey. Leave to sit for 1 minute.
- Line TM basket with 2 layers of paper towel and set over a large jug or bowl. Gently pour ricotta into basket. Allow to drain for at least 10 minutes or up to 1 hour, ensuring basket isn't submerged in liquid and ricotta is draining.

Recipe by Dani Valent. Author of "In the Mix". A beautiful collection of Thermomix recipes with a "cheffy" feel.



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