HOMEMADE RICOTTA CHEESE

1 QUART WHOLE MILK

4 TABLESPOONS LEMON JUICE OR WHITE VINEGAR

1/2 CUP HEAVY CREAM

SALT

Combine the whole milk and heavy cream in a heavy bottomed pot. Heat over medium-high heat until mixture just begins to boil. Turn off heat. Add the lemon juice (or white vinegar) a little at a time, stirring gently. Add enough to curdle the milk/cream mixture. The mixture will separate into milk solids (tiny, cloudlike clumps) and whey (a translucent liquid). Let stand for 5 minutes. Set a fine sieve, lined with a clean kitchen towel, over a mixing bowl and gently ladle the mixture into the sieve. Allow to drain until the ricotta cheese reaches the desired consistency. Season with salt. Ricotta is a fresh cheese best eaten right away. Serve it on sliced baguette, pasta, crackers. It is wonderful with sliced tomatoes too.