

ADDITIONAL FACTS & TROUBLE SHOOTING

A STRINGY TREAT

If you would like to make string cheese for kids; while stretching the cheese, pull it out into long strands and drop it into ice water.

HELP

We are dedicated to making sure that you have a fun and delicious experience making cheese. Therefore, we have a cheese tech on staff to answer any and all questions you may have. Simply go to the "Contact Us" section of our website and choose the cheese tech option.

MORE ABOUT CURDS

- ★ If your curd looks like Ricotta after you have added the rennet and let it set for 5 minutes, one of the two things is happening here to produce that small fractured curd situation:
 - (1) You may be stirring too long after adding the rennet and essentially cutting the curd as it forms. The milk needs to set very still after a 30-60 second stir while adding the rennet.
 - (2) The label on the milk you bought is not revealing a high temp process of pasteurization. Unfortunately, you will have to try another brand (as local as possible).
- ♥ Sometimes the curds are not hot enough to stretch. You may have to put them back in the microwave more than 3 times for 30 seconds, depending on the strength of your microwave.
- ★ If the curd formed well but will not stretch, even after you have gotten it very hot, try again, but increase the amount of citric acid to 2 teaspoons. If the cheese is then too tough, cut back to 1½ teaspoons. *(Bear in mind that cheesemaking is as much an art as a science!)*

TEXTURE

If you find that your cheese is too dry, next time you may:

- 1) Omit the step after cutting the curd where you heat it to 105°. Just proceed to the next step.
- 2) Add ¼ teaspoon less citric acid to your milk at the beginning, or
- 2) Stretch it less at the end and cover it with cold water immediately.

★ ★ ★
For more answers and pictures of the entire process, see our complete FAQ and Mozzarella sections online at www.cheesemaking.com.

Online ordering is easy at www.cheesemaking.com

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Ricki's Whole Milk RICOTTA

INGREDIENTS

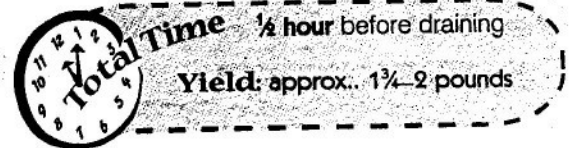
- 1 gallon milk
- 1 tsp. citric acid *(You may need more if using fresh milk from a farm.)*
- 1 tsp. cheese salt *(optional)*

EQUIPMENT

- 1 gallon pot (we like to use stainless steel)
- cooking thermometer
- butter muslin

NO WHEY

This recipe should not be confused with our recipe for Whey Ricotta. Whey Ricotta is made from the whey produced when cultures are used as the starter. The whey from our Mozzarella recipe will not work for Whey Ricotta. It will work in our Pizza Dough recipe (p.13) and in our Whey Bread recipe (p.15).



RICOTTA DIRECTIONS

1. Pour milk into a non-reactive pot (not aluminum or cast iron). Add citric acid (& salt, optional). Stir.
2. Heat the milk to 195°F. Stir often to avoid scorching.
3. When the curds and whey separate, turn off the heat and let set for 5 minutes.
4. Line a colander with butter muslin. Ladle the curds gently into the cloth.
5. Tie the cloth into a bag and hang to drain for ½ hour or more depending on the desired consistency.
6. After draining to the consistency you prefer, the cheese is ready to eat. It will keep for up to two weeks in the refrigerator, or it may be frozen.

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