



Homemade white cheese

10'
Hands on

4'
Cook Time

6-8
Portion(s)

1
Difficulty



Ingredients

- 2 liters milk
- 60 g vinegar, of white wine

To serve

- 2 tomatoes, multicolored
- 500 g bread

Διατροφικός πίνακας

Nutrition information per 100 gr.

255 Calories (kcal)	14.0 Total Fat (g)	9.1 Saturated Fat (g)	18.0 Total Carbs (g)
13%	20%	46%	7%

18.0 Sugars (g)	13.0 Protein (g)	0.0 Fibre (g)	0.42 Sodium (g)
20%	26%	0%	7%

Method

- Place a **pot** over medium heat. Add the milk.
- Measure the temperature of the milk using a kitchen thermometer so that it reaches 85° C (185* F). It will take approximately 3-4 minutes.
- When it reaches the desired temperature, remove pot from heat and add the vinegar.
- Whisk. You will see the milk “curdling”.
- Place a cheesecloth over a strainer and carefully pour the milk mixture in.
- Strain to a **bowl** pressing by **hand** so that the liquids are drained and only the dry part remains on the cheesecloth. This is the ricotta.
- Keep in a bowl covered with plastic wrap in the refrigerator for up to 3 days.

To serve

- **Cut** the tomatoes in thin slices, 0.5 cm thick.
- Cut the bread in slices and decorate with multicolored tomatoes. Sprinkle with the ricotta and serve.

Tip

You can store the whey in a bowl or bottle in the refrigerator for 3-4 days or in the freezer for 3 months. You can use it when boiling pasta or add it to soups!