



April 10, 2010 – December 18, 2010
Saturdays, 8:30 am to 12:30 pm

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Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

Buttermilk Ricotta Cheese

Make your own or use *Cole's Lake ricotta cheese*

Yields 2 ½ cups.

1 qt. milk

1 qt. half & half

2 cups buttermilk

1 T plus ¼ tsp kosher salt

½ tsp freshly ground black pepper

1/8 tsp cayenne pepper

- Mix all ingredients in stainless pot on medium high heat, do not stir after initial mixing.
- When just under boiling (175-180 degrees) curds will begin to separate from the whey, remove from heat and allow to sit in pot for 20 minutes.
- Carefully spoon curds into a cheesecloth-lined colander, allow to drain for 10 min. Move the colander to the refrigerator and continue draining until cheese has completely cooled. Transfer to an airtight container and store for up to five days.

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