



## LET'S MAKE RICOTTA

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### INGREDIENTS:

Serum that is separated after adding of the rennet  
Apple cider

### DIRECTIONS:

How to make homemade Ricotta

1. With the help of the pasteurizer Milky FJ 15, you need to take a serum that is separated after adding of the rennet and warm it up to 90°C.
2. After that, add the apple cider vinegar per 15 ml of a vinegar for a liter of a serum, and immediately mix it all well. Then cover a pasteurizer with a lid and leave it for 5-10 minutes to form a cheese clot.
3. After that, put the mass into the cheese mold and leave it to let a serum be drained

out. Then put it under pressure for 5 hours.

After 5 hours, a tender, homemade and 100% natural Ricotta cheese is ready.