

# Homemade Ricotta Cheese

This will make 1-1 ½ Cups of cheese\*

[Live. Life. Simple's: Freeze Dried Homemade Ricotta Cheese - - with easy recipe](#)

## Ingredients:

4 Cups of  
whole milk

2 Tbsp  
Vinegar



## Directions:

1. Add 4 cups of whole milk to a pot, crock pot or instant pot.
2. Boil until temperature of milk reaches 180 degrees (if using instant pot, press yogurt button until "boil" shows on screen)
3. Remove from heat and stir in white vinegar or apple cider vinegar for about 1 minute until the mixture is fully mixed and milk starts to get some chunks
4. Let stand for about 10 minutes to 1 hour
5. Pour mixture through a towel or cheese cloth and let sit for at least 30 minutes to separate the solids from the liquids
6. The whey liquids can be saved for rehydration or for baking, smoothies etc.
7. You can freeze until solid covered, or go straight into the Freeze Dryer
8. Freeze Dry
9. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 22 hours 50  
minutes using  
11.63 kWh of Electricity

### Rehydration:

Powder or crush the freeze dried ricotta for best results

Add approximately ½ Cup of water or liquid, stir and let sit for 5 minutes. Stir again and use

A vacuum chamber sealer (like Avid Armor) can also be used to speed up rehydration and provide texture



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray