

# FutureChef

## Resources: Recipes

### Ashleigh's Homemade Ricotta



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FUTURECHEF



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## Introduction

This recipe has been created to support and enrich culinary lessons, designed for teachers and young people. The recipe can be used on an individual basis at home or within school to support and compliment a cooking lesson as part of the FutureChef programme.

If there are any resources you think would be useful, please get in touch with us at [info@futurechef.uk.net](mailto:info@futurechef.uk.net)



# Resource bank : Recipes

## Ashleigh's Homemade Ricotta

### INGREDIENTS

For ricotta:

- 6L Whole Milk
- 120g Salt
- 180ml Lemon Juice

To assemble:

- Whipped Ricotta
- Sealed Baby Artichoke Cut in Half
- Crispy Artichoke Skins
- Pickled Pearl Onion Shells
- Onion Purée
- Burnt Onion Powder
- Chive Oil
- Viola Flowers and Nasturtiums or Any Herbs to Garnish



Make this  
supermarket  
staple at home

### METHOD

1. Bring the milk and the salt to 93 degrees
2. Stir vigorously and the lemon juice, bring back up to 93 degrees
3. Remove from the heat and steep for 10-15 minutes
4. The whey and curds should be well split, and the whey should be light green in colour
5. Pass through a muslin cloth lined steamer tray and press lightly in the fridge until a firm consistency

6. Using a hot spoon place a Roche of whipped ricotta in the centre of the bowl plate
7. Stand the seal artichoke and crisps like a bonfire, fill the gaps with the onion purée and add the pickled onion shells
8. Finish with a sprinkle of burnt onion powder and chive oil with the addition of the flowers and herbs to brighten and bring the dish to life, now all that's left is to enjoy!

**\*\*\*To get the best result, it is best to use a good quality unpasteurised milk for the ricotta, but the recipe can be made with any milk available\*\*\***

