

**USE
IT UP™**



**MILK
RICOTTA**



USE IT UP MILK RICOTTA



Prep time



Cook time



Serves

NEED

2L full
cream milk

1 tsp salt

100 ml white
vinegar

A simple yet impressive way to use up milk on or near its use-by date.

HOW

1. Place milk in a saucepan and bring it up to a boil, continuously stirring to ensure the milk does not burn. Once it reaches boiling point turn off immediately.
2. Add salt.
3. Add vinegar and stir. Let sit for 10 mins to curdle, skim the curd off and strain through a damp chux or tea towel lined strainer to separate the ricotta and whey.
4. For a sweet treat add to pancakes or crepes with a drizzle of honey. For a savoury option add to toast with spinach and tomatoes. Use up the leftover whey in a smoothie.

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**