

Amanda Gervais of Savage Gardens shared this recipe for a ricotta frittata, using homemade ricotta. Yum!

Homemade Ricotta

½ gallon of whole milk
¼ cup of white wine vinegar
½ tsp salt (optional)
12" square butter muslin

Bring Milk to 180 degrees F. Pout in vinegar and let set for 10 minutes. Scoop out curds and place in a colander lined with butter muslin. Stir to drain out the whey. Enjoy in your favorite recipe.

Tips:

Adding more salt will draw out more whey

This recipe can be doubled

Store excess in the fridge, add very hot water to give it a creamy texture after refrigerating.

Ricotta Frittata

½ onion
½ green or red pepper
1 cup diced ham, sausage, or bacon
6-8 eggs
2 cups whole milk
½ tsp salt
½ tsp pepper
Ricotta cheese

Preheat oven to 425 F.

Chop onion and dice pepper. Dice 1 cup ham, bacon or sausage (or omit for vegetarian). In a large, well seasoned cast iron skillet, combine onions, peppers, and meat over medium heat. Sauté until soft.

In a mixing bowl, beat 6-8 eggs until well combined, add 2 cups of whole milk, blend. Add ½ tsp salt and ½ tsp black pepper. Pour egg mixture into skillet and mix thoroughly with contents of skillet. Place dollops of ricotta cheese throughout the pan.

Bake in the oven for 20 minutes or until a knife comes out clean.