

<b>Ingredients:</b> <i>Yield: 300 g ricotta &amp; 700 ml whey</i>	<b>Amount:</b>
Coffee cream (10%)	1 litre
Lemon juice	30 ml (1 medium lemons)
Lemon zest	1 tbsp
Salt	1 tsp
<b>Supplies:</b>	
1) Mixing bowl 2) Cheese cloth 3) Large pot	
<b>Method:</b>	
1) Combine zest, juice and salt, stir to dissolve salt. 2) Bring cream to a boil, add zest, stir vigorously and strain through cheese cloth. 3) Allow to cool.	
<b>Refrigerate and use within 36 - 48 hrs. or freeze for up to 6 weeks.</b>	
<b>Tip:</b> Use whey for baking recipes.	

*We would like to thank the Skwxwú7mesh Nation, upon whose unceded traditional territory Cheakamus Centre resides.  
We value the opportunity to welcome others to learn, gather and share in nature on this traditional territory.*