



Eladnelle Saffron Ricotta.

Recipe: *Courtesy of Mae Hill Farm*



INGREDIENTS

- 4 litres of full cream milk,
- 100 mgs Eladnelle Saffron strands - soaked for previous 24-hours,
- Salt to taste
- 1 ½ cups white vinegar

METHOD:

- Step 1** Slowly heat 4 litres of milk to 85 degrees Celsius
- Step 2** Once at 85 degrees Celsius - add salt to taste.
- Step 3** Take off heat and add 1 ½ cups of vinegar – do not stir.
- Step 4** Wait 20 to 30 minutes and scoop out curds to drain, then refrigerate.