



Cheese Making Classes

From Wine Country to World Wide



Award-winning cheesemaker Sheana Davis, Ben Sessions and Karina Davis break down the barriers to cheesemaking by making it accessible, easy, and fun!

Private and Corporate Cheese Classes

Perfect for interactive gatherings like team building, celebrations, and educational events.

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EpicureanConnection.com

Crème de Ricotta Recipe

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Ingredients:

- 1 gallon whole milk
- 4 cups cream
- 2 cups distilled white vinegar
- 2 teaspoons kosher salt

Instructions:

1. Heat the Milk and Cream
2. Use an enamel, glass, cast iron, or copper pan. Heat milk and cream over low heat to 200°F. Stir and whisk often to prevent scorching.
3. Coagulate the Milk
4. At 200°F, remove the milk from the heat source. Stir consistently in one direction (e.g., clockwise). Whisk quickly, sprinkle in salt, pour in vinegar, stir one full turn, and cover. The milk will start to coagulate immediately. Allow to rest, covered, for 10 minutes.
5. Drain the Curds
6. Line a colander with fine cheesecloth or a 200-count cotton cloth (36 inches x 36 inches). Check the curds by resting a ladle on them. If the ladle does not sink, gently ladle curds into the cloth, scooping from the center to the sides. Pour gently around the edges, allowing the cheese to drain.
7. Finish the Cheese
8. Allow draining for up to 30 minutes, depending on the desired consistency. Alternatively, lift and fold the cheese to drain off any whey while carefully pressing the liquid from the cheese.
9. Serve and Store
10. Remove the cheese from the cheesecloth and serve with fresh bread or crackers.
 - Store for up to seven days.
 - Use your preferred local milk source.
 - Shape into molds using your favorite shapes.
 - Cheeses may be frozen for up to one year (remember to label and date).
 - Whey can be frozen for future use.
 - Try using goat, soy, rice, or sheep milk or different vinegars for variety.