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How To Make Great Ricotta Cheese From Whey

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Author: mikemwa

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This Instructable will show you how to make Ricotta Cheese from the Whey that was left over from the Mozzarella Cheese you already made.

Check out my Instructable for making Great Mozzarella Cheese. You will find it at:

<http://www.instructables.com/id/Great-Mozzarella-Cheese/>

There are tons of Mozzarella Cheese recipes on the Internet. I checked a lot of them out and perfected my own recipe and made an Instructable for it to make it as easy as possible to make Mozzarella Cheese. It seemed like a lot of the recipes I found either left out a step or didn't explain it very well.

Unlike Mozzarella, Ricotta Cheese seems to be almost 100% foolproof.

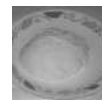
There are recipes out there to make Ricotta from milk, but this lets you get everything possible out of that gallon you used for the Mozzarella.

Things you will need:

1. Leftover Whey
2. Large bowl
3. Reusable coffee filter. You can also use a clean cloth.
4. Large Strainer that you used for the Mozzarella
5. Small bowl to put the final product in

Step 1 Heat the Whey

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Pour the Whey back into your pot and heat back up to from 200 degrees to boiling. The temperature here is not critical and you don't have to do it slow. Just be VERY careful not to let it boil over. It WILL make a mess.

Some people suggest letting the Whey set out overnight. I have tried that and also started it right away and haven't noticed any difference.

Turn the heat off and let it cool down some. After a little while, if there is stuff floating on top stir it so that it sinks to the bottom. This will help later so you can just strain most of the liquid and it won't clog up the filter so fast.

Step 2 Strain the Whey



Once the Whey has cooled down to 140 degrees or less, either use a ladle or pour your Whey through the coffee filter. NOTE My pot has a lip on it, so it pours fine like the picture. If yours does not have a lip, it might not pour like that.

Most of the Ricotta is at the bottom of the pot so pour slowly and do not shake up the pot and you should be able to pour most of the Whey through. If the filter gets full just transfer it into another bowl for now, rinse the filter and continue pouring the Whey through until finished. Once the Whey is drained it can be thrown out, used in soups, used to feed animals, used to water plants etc. Didn't know you could get so much out of a gallon of Milk did you?

This step can also be done with a clean cloth. When it fills up, just grab up the 4 corners with one hand and squeeze the Whey out with the other hand. Continue to strain.

Step 3 Drain



How To Make Quick Simple Individual Pizzas
by mikemwa



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Once you pour it all back into the filter just let it drain for a while until all the liquid is out of it. It could take a while depending on the size of the holes in the filter.




Step 4 That's it!



There it is. Told you it was easy. Try it. It should have a slightly sweet taste and boy is it good. As you can see I got about six and a half ounces. it varies ever time.

Enjoy

35 comments [Add Comment](#)

- **sturnquist1** says:
Ok, I've tried this and the whey seems to remain in a liquid form, meaning when I strain it it all goes down the drain. Any thoughts on what I am doing wrong? I've tried it both with and without cider vinegar and haven't had any luck. Although my mozzarella is turning out fantastic!
Aug 11, 2011. 5:35 PM
[Reply](#)
- **ezekiel88** says:
Are all wheys the same? Can I use whey drained from yogurt or does it needs to be from making mozzarella?
Mar 8, 2010. 5:51 AM
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- **PROjwystup** says:
I was wondering this too. I make my own "greek" strained yogurt from plain lowfat yogurt. I'm still trying to find a use for the whey. It would be great if I could make ricotta out of it!!
Aug 26, 2010. 6:07 PM
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frogmama says:

Dec 31, 2010. 3:28 PM

I do the same thing as you. I use 2% milk and Fage greek yogurt as my starter. I am trying this with my last 2 batches (1 gal + 1/2 gal total - about 6 cups of whey) of whey (my second batch I didn't strain out my "leaked" yogurt).

In the past, I have added it to pancakes with good success, and like it the most in homemade blueberry muffins for my freezer. (though I can't write "blueberry-whey" on the label or my kids won't eat them. Muhaha!

[Reply](#)



frogmama says:

Jan 17, 2011. 8:38 AM

Ok, I made ricotta with this last batch mentioned above. I got a bit of yogurt in the whey at the end of straining and left it in (2 tablespoons?)

As far as how much ricotta I got - I didn't measure it or anything, but it came out to about 5-6 tablespoons of Ricotta. Not exactly the most efficient use of the whey, but I don't go out and BUY ricotta anyway, so it was fun to throw on our spaghetti. I watered my plants with the leftover liquid and it seems to have not done any harm. It was a fun "experiment" :)

[Reply](#)



eculp says:

Jul 19, 2011. 4:49 AM

I had the same result. I got about 1/4 cup of ricotta, which isn't much, but I'll throw it into the lasagna anyway. My mozzarella didn't turn out that great either. I'm still working on it!

[Reply](#)



counterpoint621 says:

Jan 16, 2011. 10:52 PM

I too was wondering the same thing, but sense cheese is mainly fat, and protean you might need to add powder milk. I'll fact check my self on this, but if anyone else could shine some light on this, it would be a great help.

[Reply](#)



lgourmande says:

Jun 21, 2011. 6:01 AM

Are you saying that the whey left over after making ricotta can be boiled down to make another cheese? That's exciting!

I make ricotta, quark, fromage blanc and strained yoghurt and I have only used whey for baking bread, muffins, pancakes and crepes. I once made a blended drink with whey-dill/whey-basil combo, which twas foamy and tasted very refreshing when I drank it immediately as soon as it was blended. It did, however, become quite disgusting in the fridge later on (might be because I forgot about it till the next day).

I will get my three containers of left-over whey out of the fridge right now and get it boiling! I have all day to do it. Hate to throw out the whey, because I can't bake any more than I already do using whey, since bread or muffins only need a cup and I have about a gallon! Let you know how it goes!

[Reply](#)



WVSundown says:

Apr 2, 2011. 11:09 AM

DONT THROW OUT THE WHEY!!!! You can make another yummy Norwegian cheese from the whey after making ricotta called gjetost (from cow's milk) or mysost (from goat's milk). It is buttery, cheddar-y flavor, a slight sweet/sour bite, caramel-colored cheese that I think is as good if not better than the ricotta. It is used more like a spread, can be used in sauces and soups, or to flavor veggies.

You cook it down over a several hours until it renders down to about 1/4 (or less) of the original volume, then use a stick blender or hand mixer to fluff it and make it creamy, then pour it into containers to cool. It keeps for a good while in the fridge, too. Check the 'Net for more specific recipes. All I added was about 1/4 cup of heavy cream before I started boiling it down. It is my favorite cheese!

[Reply](#)



frogmama says:

Nov 4, 2010. 7:22 PM

I am a yogurt maker and have found a few places I like to use whey. I'm not that familiar with using Ricotta, but I am going to try this!!

I know for cooking, you can freeze whey until you are ready to use it. If yogurt whey produces a small quantity of ricotta, do you suppose that freezing the whey until you have enough to make making the ricotta worth it would affect the process? Thanks

[Reply](#)



foodiefarmer47 says:

Apr 10, 2010. 3:56 PM

So I was given fresh goat's milk; about a pickle jar's amount and told to do this in order to make ricotta:

Heat milk until just before a boil. Add 1/4 cup vinegar and stir. Then strain (through whatever I had; I used a clean t-shirt).

I was told that the cheese I got is ricotta, and the strained liquid is whey.

Is this correct? And if so, how is it that I can use the whey to.. make... ricotta...? Please help! I have all this liquid and don't want to throw it all away! Thanks!

[Reply](#)



cory.smith says:

Sep 24, 2010. 11:32 AM

The cheese that would result would be cottage cheese, if you left it as is. If you strain it out, and mash the curds, you would get a cheese similar to ricotta.

5

The whey left over from what you describe doing would be rather useless...

Reply



foodiefarmer47 says:

Sep 25, 2010. 10:14 AM

Thank you! That is really helpful.

Reply



frauh says:

Aug 10, 2010. 1:42 PM

Help! I attempted to use the leftover whey from my quark making. I heated and heated it, but it never foamed up. What's up?

Reply



Dr. Speer says:

Jul 21, 2010. 6:50 PM

A great use for leftover whey (if you are lucky enough to have chickens or pigs) is to use it to soak chicken scratch or pig food, then stand back and watch them go nuts over it! It is high in protein and calcium and is good for them!

Reply



Tizy says:

Jan 24, 2010. 5:23 PM

Hi Mike! I found your web site a while ago, and I actually right now making mozzarella! I went to Whole Foods and found unhomogenized milk and so far I am at step 11 and all looks good. I have a question about the left over whey. Since it's getting late...can I keep it and make ricotta tomorrow? Should I keep it in the refrigerator? Thanks!!

Reply



tabbique says:

Dec 8, 2009. 6:05 PM

We sourced out local raw milk mostly to make our own butter and cheese - i'm excited to try these easy recipes. Keep it up!

Reply



bryandhispup says:

Sep 26, 2008. 1:45 PM

Could I use the whey from Yogurt making to make this cheese? I love both of your posts for cheese making THANKS!!!

1

Reply



mikemwa (author) says:

Sep 26, 2008. 2:37 PM

That's a good question. I don't really know but I think it would take a whole lot of the whey from the yogurt to get any ricotta out of it. When you make the mozzarella there ends up being almost a gallon of whey left over to use and you only get about 4-6 ounces of ricotta. If you have a good quantity of whey left from some yogurt give it a try and follow the temperatures and see what happens. Let me know.

4

Reply



ivanu says:

Oct 4, 2008. 7:00 PM

I tried making it from the whey left over from yogurt and it did not really come out. I added some acid to try to coagulate the proteins but nothing. Using milk though works very well with a little addition of acid.

Reply



miaspamm says:

Feb 21, 2009. 12:05 PM

I used yogurt whey and I got ricotta! It's just now very much since I only had like 3-4 cups of whey.

Reply



mikemwa (author) says:

Apr 19, 2008. 3:35 PM

I put up another Instructable still somewhat keeping with the Cheese theme. It's for Quick and Simple Individual Pizzas. Check it out at:

<http://www.instructables.com/id/How-To-Make-Quick-Simple-Individual-Pizzas/>

4

Reply



tomlevine1 says:

Apr 14, 2008. 4:42 PM

Mike, you continue to be DA MAN!!!! This instructable is excellent, as usual. Shame on you! You've got me hooked on cheesmaking now. One extra thing: I attempted to do the coffee filter thing and it came out wet and mushy. Looking at your last image, I realize what the problem was: My coffee filter was cone-shaped. Yours is flat shaped, the cone-shaped filter caused the cheese to clump up and stopped the drainage process. By the look of the indentations in your last image, yours appears flat bottomed. If you can confirm, then that would be much more preferable to cloth, which requires washing and boiling and sterilizing and arg! washable permanent Coffee filter is a great idea. I believe they would fit perfectly into a carafe or even a tupaaware pitcher, which would fit nicely on the top shelf of any refrigerator for draining overnite. Anyway, excellent guru'ing and continued thanks to you,

...

Mikemwa.

Reply



mikemwa (author) says:

Apr 14, 2008. 7:49 PM

4

Thanks!!! I'm really getting into this more and more. I have a couple more in mind for the future. I really want to make String Cheese and Cheese Curds. The String Cheese should be no problem. As for the filter, I would imagine just about any reusable filter will do. You can get them in the store for a couple bucks. The thing is you have to wait until all the liquid drains. I just give it a tap or a shake every once in a while. If it does get clogged up and stop draining, just dump it back into a bowl, rinse the filter out and pour it back into the filter. Hope this helps.

Reply



louisw says:

Apr 18, 2008. 8:08 AM

this is a great use of resources. I am disabled so I need to stretch my dollar. Hope you do the string and curd soon. Thanks again

Reply



xxxafterglow says:

Apr 17, 2008. 11:19 PM

For realz. I kind of love you a lot!!! Gonna totally do this b/c cheese here (Beijing) is so expensive & I miss making pizza.

Reply



chriself says:

Apr 17, 2008. 2:56 PM

Wow! I never knew how much milk it took to make my two favorite cheeses. Great Instructables. I can't wait to try them both.

Reply



cotoso says:

Apr 14, 2008. 9:05 PM

Truly excellent. Have you got any other recipes for other types of cheese?

Reply



mikemwa (author) says:

Apr 15, 2008. 10:07 PM

4

I'm working on a couple more. Hopefully I'll have something up in a couple weeks or so. These things have been very popular, even way beyond my expectations. i have read and tried many Instructables over the last year or so but the Mozzarella and Ricotta were my first attempt at actually doing one. Stay tuned for more!!!!

Reply



ZaneyMama says:

Apr 15, 2008. 1:56 PM

Wow, that's amazing! I'll have to try that too! Does it taste sour because of the citric acid?

Reply



mikemwa (author) says:

Apr 15, 2008. 9:58 PM

4

Actually it has a slightly sweet taste. It's very good.

Reply



canida says:

Apr 15, 2008. 10:23 AM

Fantastic! I can't wait to try both of your cheese Instructables.

Reply



cheezstake says:

Apr 15, 2008. 10:03 AM

Thank you for the long awaited second part to your cheese instructable!

Reply



xsquid says:

Apr 14, 2008. 6:34 PM

Great instructable!! I'll be trying this and the mozz this week. Thank you so much!

Reply



PRO LinuxH4x0r says:

Apr 14, 2008. 5:29 PM

26

awesome! Fresh tastes so much better than the old stuff. Great job

Reply



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