



# Lemon & Black Pepper Ricotta

PAIRED WITH EARLY MOUNTAIN BRUT ROSÉ NV

## Ingredients - (Yields 2 Cups)

- 2 Qt Whole Milk
- 1 C Heavy Cream
- 3 ½ Tbsp Fresh Lemon Juice
- 1 ½ Tbsp Lemon Zest
- ¾ tsp Black Peppercorn, finely ground
- 1 Tbsp Fresh Thyme, chopped
- ¾ Tbsp Kosher Salt

*Pro tip: For an elevated twist, finish with a dollop of olive tapenade—just as Chef Tim does in the tasting room!*

- 1 | In a large pot, combine the milk, cream, salt, and black pepper. Heat over medium, stirring occasionally to prevent scorching. Bring to just under a boil — when it starts foaming and steaming heavily.
- 2 | Turn off the heat. Add the lemon juice and zest. Stir gently for 20 seconds, then let it sit undisturbed for 5–10 minutes. Curds will begin to form.
- 3 | Line a fine mesh strainer with cheesecloth (or a clean dish towel) and set it over a large bowl. Pour in the mixture and let it drain for about 30 minutes — longer if you want a firmer texture.
- 4 | Transfer the curds to a bowl, stir in chopped thyme, and adjust seasoning if needed. Chill before using.



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FROM THE EARLY MOUNTAIN RECIPE BOOK

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