

Whey Cool

Culture your own curds with this easy home recipe



If the apocalypse should come, Brooklyn could sustain itself deliciously: The borough already produces chocolate, beer, pickles--even wine. And if ricotta producer [Salvatore Bklyn](#) supplies the cheese, life might almost feel civilized.

When Salvatore owners Betsy Devine and Rachel Mark returned from a trip to Italy in 2005, they wanted to re-create the country's fluffy ricotta curds, so they set up shop in Boerum Hill and began perfecting the process.

They seem to have succeeded: Cheesemonger [Anne Saxelby](#)--who sells the cheese at the Essex Street Market--has dubbed the duo's *fromage* as the "crack of ricotta cheese," which it pretty much is.

Though ricotta is traditionally made with whey--the liquid left from cheese production--Salvatore insists on starting with local, whole milk from [Hudson Valley Fresh](#) to create fresh curds. It's springy and bright like most ricottas, but an extended draining time also renders it super-dense and creamy, making it ideal for spreading on toasted bread, stirring into pastas, or eating with honey and blueberries.

Salvatore comes in two addictive forms--regular and smoked--but you can make your own with just three ingredients, thanks to the recipe Devine has adapted for home cooks.

Click [here](#) for the recipe (pdf).

Out Where Salvatore Bklyn Ricotta is Sold

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