



Salvatore Ricotta

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As reported in the Times last month, the cheese is a side project of Lunetta sous chef Betsy Devine and curd cohort Rachel Mark. The duo makes the ricotta with milk supplied from Hudson Valley Fresh, a non-profit collective of upstate farmers. Salvatore Ricotta is served at Lunetta's Manhattan and Brooklyn locations, but it can also be purchased retail at Saxelby Cheesemongers (seen here), Marlow & Sons, and Stinky Brooklyn.

Salvatore Ricotta's \$14 per pound price tag is a little steep, so a little premeditation and menu planning is in order. Because the cheese is made in Brooklyn, with New York ingredients, the prospect of creating all-out locavore cannoli is tempting. Here's how: To squeeze a little more mileage out of the cheese, which is dense and tangy like mascarpone, grab some rBST-free cream, whip it, and fold it in with the ricotta.

Add some sugar, which won't be local, but make cannoli shells with local organic flour. Substitute Brooklyn Brewery's Black Chocolate Stout for Madeira, the called-for weapon of choice in traditional cannoli shell recipes. Grate some Li-Lac chocolate and stir into the filling, then get your pastry bag – preferably made from a rolled-up copy of The New York Times. Just watch out for newsprint smudge in your dessert.

By Hugh Merwin in Food | [Link](#) | [Comments \(2\)](#) | [Recommend this! \(3\)](#) | [\[+\]](#)
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By [Snoopy](#)
[1] | 03/03/08 01:12PM

The sign reads \$14.99 a pound. At \$14.00 I would have gone for it, but the \$.99 is was killed the deal.



By [ann](#)
[2] | 03/03/08 07:11PM

If people really want fresh, local cheese, they should make it themselves! Making ricotta is super easy and fun. Just google it. Instructions are all over the internets, and it's much *much* cheaper than \$15/lb.

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