

*Chef at the Market* – June 23, 2012

**Sadie Roy, Chartwells at Simpson University**

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### **Fresh Ricotta Cheese**

8 cups whole milk

1 tsp salt

3 Tbsp white wine vinegar

Line colander with 4 layers of cheesecloth; set in sink. Bring milk and salt to simmer in large, heavy saucepan over medium-high heat. Stir in vinegar. Let simmer until curds form, 1 to 2 minutes.

Using finely slotted spoon or skimmer, scoop curds from pan and transfer to cheesecloth-lined colander. Let drain 1 minute (curds will still be a little wet). Transfer curds to medium bowl. Cover and chill until cold, about 3 hours. *DO AHEAD: Can be made 2 days ahead. Keep chilled.*

### **Strawberries with Balsamic and Basil**

2 pounds fresh strawberries, rinsed, hulled and sliced  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick (about 4 cups)

1 Tbsp granulated sugar

2 tsp balsamic vinegar

8–10 medium fresh basil leaves

In a large bowl, gently toss the strawberries with the sugar and vinegar. Let sit at room temperature until the strawberries have released their juices but are not yet mushy, about 30 minutes. (Don't let the berries sit for more than 90 minutes, or they'll start to collapse.)

Just before serving, stack the basil leaves on a cutting board and roll them vertically into a loose cigar shape. Using a sharp chef's knife, very thinly slice across the roll to make a fine chiffonade of basil.

Portion the strawberries and their juices on top of the ricotta cheese and sprinkle with slivered almonds.

Enjoy!

For additional *Chef at the Market* recipes, visit  
[www.healthyshasta.org/chefatthemarket.htm](http://www.healthyshasta.org/chefatthemarket.htm).

