

RAS MALAI

(Jessica Paes)

Ingredients

½ litre whipping cream
½ litre half & half cream
1 lb ricotta cheese
1 cup sugar
3 cardamoms



Method:

- ❖ In a pot, boil (on low heat) the creams with ½ the sugar and cardamoms, stirring occasionally.
- ❖ Remove when slightly thickened.
- ❖ In a flat baking dish, combine rest of the sugar and ricotta cheese mixing until smooth.
- ❖ Cover with foil and bake in 350 oven for 30 minutes.
- ❖ Remove cover and you'll see the cheese bubbling and water coming out.
- ❖ Put back in oven (uncovered) for another 20 minutes until all the water has dried but be careful not to burn cheese.
- ❖ Remove immediately when cheese starts to turn brown at the edges.
- ❖ Cut into squares and put carefully into cream mixture.
- ❖ Cool and refrigerate overnight.
- ❖ Dish is best prepared a day ahead of serving.

This amount serves 6 - 8