QUEEN
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PREP: 15
COOK: 15
SERVES: 20

Kalakand (Indian Milk Cake)

Indulge in the luscious embrace of Kalakand, a velvety Indian milk cake where creamy ricotta and sweetened condensed milk meld into a heavenly confection. Infused with fragrant cardamom, delicate rose, and the warm whisper of vanilla bean, this soft, melt-in-the-mouth dessert is adorned with vibrant pistachios and optional rose petals for a touch of elegance. Simple to make yet exquisitely satisfying, Kalakand is a sweet poem in every morsel.

Ingredients

395g tin sweetened condensed milk

450g full-fat ricotta cheese*

1/3 cup milk powder

1 tbsp room temperature ghee (or butter)

1 tsp Queen Organic Vanilla Bean Paste

½ tsp ground cardamom

Method

STEP 1

Grease and line a 15cm square pan with baking paper.

STEP 2

In a large frypan combine the condensed milk, ricotta and milk powder and mix well. Heat the pan over medium heat and continue to stir until the mixture before smooth. Once smooth, lower the heat and continue to stir and cook for 15-20 minutes until the mixture has begun pulling away from the sides of the pan.

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Ingredients

¼ tsp rose extract

2 tbsp Slivered pistachio, to serve

Culinary grade dried rose petals, to serve (optional)

Method

STEP 3

Add the butter, vanilla bean paste, cardamom and rose essence and mix for 2 more minutes then transfer the mixture to the lined square pan and level the top with an offset spatula. Sprinkle the top with slivered pistachio and refrigerate for 2 hours or overnight in the fridge.

STEP 4

Kalakand should be soft and creamy when set, so for ease of slicing into bite sized potions, transfer the square pan to the freezer for 45 mins prior to slicing. Store in the fridge after slicing until ready to eat then sprinkle with dried rose petals (if using) and serve.

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