



THE J.M. SMUCKER Co

Kalakand

Prep Time Cook Time Serves Difficulty

10 mins 20 mins 12 N/A

Ingredients

- 2 tbsp (30 mL) Robin Hood® All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 tbsp (15 mL) ghee, plus extra for greasing pan
- 1 cup (250 mL) Carnation® Regular Evaporated Milk

Evaporated Milk

- 1 cup (250 mL) Eagle Brand® Original Sweetened Condensed Milk

Original Sweetened Condensed Milk

- 1 cup (250 mL) ricotta cheese
- 1/2 tsp (2.5 mL) ground cardamom
- 1 pinch salt
- 2 tbsp (30 mL) chopped pistachios or almonds, plus extra for garnish
- Optional: 3 saffron strands

Directions

Step 1:

Lightly grease a small square pan or loaf pan with ghee, or line with parchment paper. Set aside

Step 2:

In a medium saucepan, whisk Robin Hood All Purpose Flour with Carnation Regular Evaporated Milk until smooth and no lumps remain.

Step 3:

Add Eagle Brand Original Sweetened Condensed Milk, ricotta cheese, cardamom, salt, and saffron if using. Stir well to combine.

Step 4:

Cook over low to medium-low heat, stirring constantly, for 15 to 18 minutes, or until the mixture thickens and begins to leave the sides of the pan. The texture should be soft, thick, and slightly grainy.

Step 5:

Stir in chopped pistachios or almonds. Transfer mixture immediately to prepared pan and spread evenly with the back of a spoon or spatula.

Step 6:

Sprinkle with extra nuts and gently press them into the top. Let cool slightly, then refrigerate for 2 hours, or until set.

Step 7:

Cut into squares or diamonds and serve chilled or at room temperature.

Tip: Store in an airtight container in the refrigerator for up to 4 days.

Images

