



**BRAND MASALE**

## **RASMALAI**

**Cook Time**      20-30

**Prep Time**      20-30

**Serves**            4



## **Ingredients**

Milk	10 Cups
White vinegar	8 teaspoons
Refined flour (maida)	1 tablespoon
Cornflour	1/2 teaspoon
Sugar	1.2 kilograms
Sugar	6 tablespoons
Saffron (kesar)	A few strands
Pistachios Handful	

## **Preparation**

### **Step 1**

To make the cheese curds, or chhenna, bring the milk to a boil over a high flame, then set aside to cool slightly to 77°C.

### **Step 2**

Add the vinegar to one and three-fourth cups of water, and add the mixture to the hot milk. Upon stirring lightly, the milk will curdle. Add three to four cups of water, with a few ice cubes, and stir.

### **Step 3**

Strain the cheese curds through a piece of muslin, and squeeze to remove all the water. This will make 250 gms of chhenna.

### **Step 4**

Add half a teaspoon of refined flour, and the cornflour to the chhenna. Mix and knead, to make a smooth mixture.

### **Step 5**

Divide the mixture into 25 portions of roughly equal size, and roll into balls. Press these lightly to make patties, taking care that there are no cracks. Add the remaining refined flour to half a cup of water and set aside.

### **Step 6**

For the syrup, add the sugar to five cups of water, and place on a medium flame. Stir continuously until the sugar dissolves completely. Add the milk, and let the syrup come to a boil. Collect any scum that rises to the surface, with a ladle, and discard. Cook for a few minutes, and then strain into a bowl.

### **Step 7**

Add one cup of this syrup to a deep non-stick pan, and add 4-5 cups of water, and bring to a boil. Add the chhenna patties. Add half the flour-

water mixture, and wait for the syrup to froth. Continue cooking, gently disturbing the syrup.

### **Step 8**

Drizzle the sides of the pan with water every few minutes, to prevent the syrup from thickening. Continue cooking for 15 minutes or so, till the chhenna patties spring or bounce back when pressed. Remove from the syrup, and place in the reserved syrup.

### **Step 9**

Now for the rabdi, bring the rest of the milk to boil in a deep non-stick pan. Lower the heat to medium and cook, stirring continuously, until it reduces to three-fourths of original volume. Scrape off any cream collecting on the sides, and drop it back into the milk.

### **Step 10**

Add the sugar and strands of saffron, and cook for five minutes more. Transfer to a bowl. Remove each chhenna patty from the syrup, gently press to remove excess syrup and dip into the rabdi.

### **Step 11**

Chill for at least two hours so that the chhenna patties absorb the rabdi. Serve cool.