



# Milk mava cake



## Ingredients:

6 cups	Whole milk
3 tbsp	Lemon juice
½ cup	Sugar
1/8 tsp	cardamom powder
2 tbsp	Ghee
1 tbsp	sliced pistachios
few drops	Rose essence

## Method:

1. In a large, wide and heavy saucepan bring the milk to a boil over medium high heat.
2. Let it boil for 2-3 minutes. Add about 2tbsp lemon juice to the milk, it will begin to curdle. Use rest of lemon juice after few minutes to prevent the whey from completely separating immediately.
3. After whey is completely separated, Boil for 5 minutes and remove about 1 ½ cups of the whey. This will help reduce the sourness from the cake.
4. Continue to cook and stir occasionally until the milk is a grainy consistency and the whey is evaporated. This will take about 15-20 minutes.
5. Add sugar, cardamom & rose essence and keep stirring until the mixture starts coming together. This should take approximately 5 minutes.
6. Add Ghee and lower the heat to medium and cook for another 4-5 minutes.
7. Transfer mixture to the greased plate about 1 inch high.
8. Sprinkle sliced pistachios on top.
9. Let sit for at least an hour before cutting into pieces.