

KAZANDIBI

Burnt Milk Pudding with Mastic

INGREDIENTS

400 ml	buffalo milk
400 ml	fresh cream
90 g	sugar
50 g	arrowroot
10 g	cornflour
3 g	mastic
5 g	ground cinnamon

THE METHOD

- 1 In a large saucepan over medium heat, heat the milk, cream and sugar, stirring occasionally, until the sugar dissolves. Add the mastic, cornflour and arrowroot. Cook, stirring constantly, until the mixture thickens and comes to a boil, about 15 minutes. Boil for 30 seconds, then remove from the heat.
- 2 Put a metal baking pan over a medium-high burner and ladle in about 250 ml of the mixture, or enough to just cover the bottom of the pan. Let the pan heat to thoroughly burn the milk mixture. To get an evenly burned milky bottom, occasionally shift the pan back and forth over the burner. The darker the burned milk layer gets, the more flavourful the finished dish will be. Look for a deep chocolate brown colour.
- 3 Bring the remaining mixture back to a boil, then pour it over the burned pudding in the baking pan. Let cool, then cover and refrigerate for at least 6 hours.

SERVING

Cut into small squares and transfer with a spatula to individual serving plates, burned bottoms up. Dust with cinnamon.

Optional: serve with sour cherry jam and shaved white chocolate.