Coconut Rose Rabri (Sweet Cream Pudding)

By: Blend Of Spice
Serves 6 to 8

Ingredients:

1/3 cup or ½ can Condensed Milk
1 cup or 8oz Ricotta Cheese
2 cups or a pint of Heavy Whipping Cream
1/2 cup Puréed Fresh Coconut Meat
2 Green Cardamom Pods
Splash of Rose Water (optional)

Garnishes:
Sliced Almonds
Ground Pistachios
Edible Dried Rose Petals

Method:

-Add all the ingredients EXCEPT the rose water to a saucepan.
-Mix, stirring every few minutes to make sure the mixture is well incorporated.
-Continue cooking and stirring for 30 to 40 minutes until the milk mixture is thickened.
-Be sure to let it be similar to a running pudding because it will thicken as it sets.
-Take off heat and add a splash of Rose Water and stir to incorporate well.
-Pour into a ceramic serving tray or into ramekins.
-Garnish with sliced almonds, ground pistachios and edible dried rose petals.
-Let it come to room temperature and then chill in refrigerator for AT LEAST 2 hours before serving.

TIPS:

**Lay a mixing spoon over your sauce pan if you walk away, to avoid your milk from boiling over.
**Always add rose water at the end of the cooking period, off the stove to avoid bitterness.
**If you do not like rose water, you may omit it.