

Iraqi Kemar *for Shavuot*

from Rosy Nissan

Ingredients

half gallon heavy whipping cream ultra-pasteurized
half gallon milk 4% fat

Directions

- Pour milk and cream into an aluminum or stainless steel pot
- Place pot on a medium to high flame
- Mix milk and cream together continuously with a steel whisk
- Heat until mixture starts to bubble, but before it boils over
- Move pot to a very low flame and leave for 1 1/2 hour
- Turn off burner
- Cover pot with a kitchen towel. Place lid over towel.
- Let pot cool off to room temperature (This may take 2 hours)
- Remove kitchen towel and dry off the lid
- Cover pot with the dry lid and place in the refrigerator for 24 hours

After removing from the refrigerator, 24 hours later:

- Go around the edge of the pot with a knife to separate cream from the edge
- Slice the cream into four pieces
- Use a spatula to slide each portion onto a plate to serve
- Enjoy the Kemar with date syrup (Silan) or with apricot jam