



Strawberry milk dessert (Strawberry Rabadi)

Difficulty
Easy



Ingredients

- 12 cups homogenized milk
- 1 ½ cups sugar
- ½ cup strawberry purée
- 1 cup strawberries, chopped

Instructions

1. Place the milk in a heavy-bottomed pan and slowly bring to boil. Reduce heat and cook for about 20 minutes, stirring constantly. Continue to heat the milk, stirring every 5 minutes, until the milk is reduced in half to about 6 cups and has the consistency of thick cream. This should take about 1 ½ to 2 hours. Remove from heat, add sugar and stir until dissolved. Add the strawberry purée and chopped strawberries.
2. Allow to cool and then serve in shallow dishes, garnished with a few strawberry slices.

