

Paal Payasam Inspired Topping

Developed by Pooja Bavishi, based on Kalamata's Kitchen co-founder Sarah Thomas' childhood memories of spending time with her family in Kerala

Ingredients:

200 grams cashews

30g butter

30g golden syrup
(or honey)

15g sugar

1 tsp. Spicewalla ground
cardamom

1/2 tsp sea salt flakes

2 tbsp golden raisins

Malai Sweet Milk
ice cream

Instructions:

1. Preheat oven to 350° F, and line a baking tray with baking paper.
2. Melt together the butter, golden syrup (or honey), sugar, salt, and cardamom in a small pot over low-medium heat until runny, and all ingredients are melted.
3. Increase heat to medium and heat through until the caramel starts to bubble.
4. Add the cashews to the caramel and quickly stir through.
5. Transfer to the prepared tray and spread out in an even layer.
6. Roast for 15 minutes, turning the cashews halfway.
7. Remove from the oven and let cool for 15 minutes. Once cooled, toss with golden raisins.
8. Scoop Malai's Sweet Milk ice cream into a bowl and top with the cashew and raisin mixture.

