



Honey Topped Kaymak

INTERMEDIATE • 14 HOURS

Rich, silky and luxuriously simple, Kaymak is a slow-made cream that rewards patience. As the milk gently cooks, it transforms into delicate layers of thick, buttery cream. A generous drizzle of Capilano Pure Honey brings the perfect balance of sweetness, turning this humble dairy dish into something truly indulgent.



SKILL LEVEL
Intermediate

PREP TIME
10 mins

COOKING TIME
1.5-3 hours

SERVINGS
4-8

Ingredients

- 2 cups heavy cream (at least 35-40% fat, not ultra-pasteurised)
- 2 cups whole milk (full-fat)

Method

1. Pour the heavy cream and whole milk into the wide pan. Do not stir.
2. Place a wide, shallow pan on the stove over medium heat and bring to a gentle boil.

Visit capilano.com.au to learn how to swap honey for sugar in your recipes.

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- Capilano Pure Honey, to serve
- Optional: A pinch of salt

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

3. As soon as it boils, reduce the heat to the lowest setting. Let it simmer gently for 1.5 to 2 hours. Do not stir during this time. The goal is for the water to evaporate, allowing the fat to rise and thicken.
4. Remove the pan from the heat and allow it to cool to room temperature.
5. Place the entire pan in the refrigerator for at least 10–12 hours (or overnight) to allow the cream to fully solidify.
6. The next day, a thick, yellow-white layer of cream will have formed on top. Cut this layer into squares or strips, roll them up, and lift them off.
7. Serve with a generous drizzle of Capilano Pure Honey.

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