

1. Un-skimmed milk, from the milk supplier (Tabela, in Bomby) has more fat content than the skimmed milk which is supplied by the Milk Dairies.
2. Boil the milk and allow to cool.
3. A layer of fat will be floating on top.
4. Skim it and collect it in a clean stainless steel container and store it in the freezer compartment of the refrigerator.

Repeat this process, and collect the cream till the container is full.

http://en.wikipedia.org/wiki/Milk_Cream

Cream (including light whipping cream) is a dairy product that is composed of the higher-butterfat layer skimmed from the top of milk before homogenization. In un-homogenized milk, over time, the lighter fat rises to the top

In many countries, cream is sold in several grades depending on the total butterfat content. Cream can be dried to a powder for shipment to distant market

<http://en.wikipedia.org/wiki/Malai>

Malai - Indian term for Milk Cream

Malai is a South Asian term for clotted cream or Devonshire cream. It is made by heating non-homogenized whole milk to about 80