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Our Story

Weare

A wonderful juxtaposition of desi mithai and global flavours in the form of an Indian patisserie A revolution in the mithai space A melange of flavour We are Kshir and Canelé.

But, What is Kshir?

Kshir, in Sanskrit, means milk, a symbol of abundance and purity in Indian culture and a common ingredient in many popular desserts in India.

What is Canelé?

Canelé is a small vanilla-flavoured French pastry with a soft and tender custard centre and a caramelised crust. It represents a slice of the French patisserie culture.

Why the name, Kshir and Canelé?

Both Kshir and Canelé stand for purity and finesse in their respective cultures. The brand is a condensation of a melange of flavour palettes across the globe, into a single piece of artistically crafted mithai.

Our origin story

Six years ago, Chef Ajay Chopra envisioned a line that would bring to life a melange of his love for Indian mithai and delightful western confections. Finally, in 2022, our luxury mithai line is here for the world to experience.

What is Kshir and Canelé?

Kshir and Canelé is the best example of finesse, luxury, and style in modern cuisine. It was made to raise the status of Indian sweets around the world. With a refreshing take on confections for the dessert lovers of the world, we have now curated a first-of-its-kind gournet experience in the form of this Indian Patisserie. Why should anyone have to pick between 'desi mithaas' and 'french flavours' when you can taste both on the same artistic platter?

All of Chef's culinary masterpieces bring together nostalgia and novelty, offering our audience revolutionary flavours inspired by a multicultural heritage. It is India's first truly modern mithai!

So, get ready to taste the art!

Celebrity Chef Hjay Chopra.

Chef Ajay Chopra is an Indian chef, food creator, restaurant consultant, and media personality. He was a respected judge on the first and second seasons of MasterChef, and he was also a leader in new ways of cooking. Born in Lucknow to a Punjabi family, Chef Ajay has spent his youth in multiple cities across North India. Through Masterchef India, he revolutionised people's perceptions of cooking as a career. Even on the digital screen, he appeared in shows such as High Tea with Ajay Chopra, Northern Flavors, India's 50 Best Dishes, and many more. Chef Ajay Chopra has also worked at TGI Fridays,

The Oberoi Group, Marriott, and Starwood Hotels after graduating from OCLD with a gold medal. Chef Ajay also stars in the popular youtube series. The big daddy chef, a collection of recipe videos which encourages all the men to cook at home, to help the ladies in the house and to have fun at home with kids.

Celebrity Chef Ajay Chopra Co-founder

