



Raspberry Cream Phyllo Pie

1 hour 40
minutes

Hands on

12
Portion(s)

3
Difficulty



Method

For the syrup:

- Combine all of the ingredients, apart from the honey, in a saucepan and bring to a boil.
- As soon as it comes to a boil and the sugar melts, add the honey and remove from heat.
- Stir and set aside to cool.

For the raspberry cream filling:

- Combine 850 ml milk and ½ the sugar in a pot. Place over medium to high heat and let it come to a boil.
- The mixture will be ready as soon as it starts to bubble.
- In the meantime, separate the eggs in to 2 bowls. In the bowl containing the yolks, add the other half of the sugar. Whisk until the sugar completely dissolves and the mixture takes on a nice thick texture.
- Add the corn starch. Whisk and add 150 g of milk.
- Whisk until the corn starch is completely combined, leaving no lumps.
- Add the vanilla extract to the bowl with the yolks or to the milk mixture in the pot.
- As soon as you see the milk mixture start to bubble, add a ladleful to the yolk mixture, while whisking.
- Add 3-4 ladleful's while continuously whisking for 3-4 minutes. As soon as it starts to thicken, remove from heat and continue whisking.
- Taste your mixture. If you can still taste the corn starch, place pot back on heat and whisk until you can no longer taste the corn starch.
- As soon as you see the mixture start to bubble again, remove from heat and add the white chocolate and butter. Whisk until all of the ingredients melt and are completely incorporated.
- Add the raspberries and stir with a spoon, just to combine.
- Brush a 25x35 cm baking pan with melted butter.
- Spread the 1st sheet of phyllo dough. Drizzle with some melted butter.
- Continue adding the sheets of phyllo dough, one at a time and drizzling each one with melted butter. Do not brush the butter directly on to the phyllo.
- When you have spread the 6th sheet of phyllo dough, do not drizzle with melted butter. Spread your filling over it.
- Cover with another sheet of phyllo and drizzle with melted butter.
- Continue adding the remaining sheets of phyllo dough in the same way, drizzling each sheet with melted butter.
- When you place the final sheet of phyllo in the pan, fold the edge over and tuck in all the way around the pan.
- Drizzle with the remaining melted butter. Score the surface of the pie, making 2 scores along its length and 3 along its width, creating 12 pieces.
- Bake for 40-50 minutes, until golden and crunchy.
- When ready, remove from oven and immediately pour the cool syrup over the pie.
- Set it aside for 1 hour, to soak up all of the syrup and serve.
- Store in the refrigerator.

Ingredients

For the raspberry cream

- 1 liter milk, 3,5%
- 150 g corn starch
- 6 egg yolks
- 270 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 100 g butter
- 200 g raspberries, fresh or frozen
- 200 g white chocolate couverture, finely chopped

For the sweet

- 450 g phyllo dough sheet
- 200 g butter, for brushing

For the syrup

- 400 g granulated sugar
- 400 ml water
- 70 g honey
- 1 stick(s) cinnamon
- lemon zest, of 1 lemon

Διατροφικός πίνακας

Nutrition information per portion

671 Calories (kcal)	22.0 Total Fat (g)	13.0 Saturated Fat (g)	107.0 Total Carbs (g)
34%	31%	65%	41%
75.0 Sugars (g)	9.2 Protein (g)	2.1 Fibre (g)	0.35 Sodium (g)
83%	18%	8%	6%

