



Greek custard pie with orange – Galaktoboureko

50'

Hands on

90'

Cook Time

12

Portion(s)

3

Difficulty



Method

For the syrup

- Place a **pot** over medium heat, add the sugar, the water, the glucose, the cinnamon, the cloves, the orange peels, and let them come to a boil.
- Remove the pot from the heat and set the syrup aside to cool.

For the cream

- Place a pot with water over medium heat, add the oranges and boil them for 1 hour. Make sure that they are constantly covered with plenty of water and, if needed, add more water during boiling.
- Remove the oranges from the pot and set them aside to cool.
- Cut the boiled oranges in half, remove the seeds, and juice them well.
- Beat the oranges in a food processor until they are pureed. Set them aside until needed.
- Place a pot over medium heat, add the milk, the sugar, and let the milk come to a boil.
- Add the semolina and whisk well for 4-5 minutes, until the cream thickens.
- Remove the pot from the heat, add the 50 g of ice-cold butter along with the orange puree, whisk well, and set aside for 5-10 minutes so that the temperature of the cream drops.
- Add the eggs one by one, the vanilla powder, and whisk until homogenized.

To assemble

- Preheat the oven to 160° C (320° F) set to fan.
- Melt the remaining 220 g butter in the microwave or in a pot.
- With a pastry brush, butter a 30x35 cm **baking pan** well.
- Place the first phyllo sheet in the pan and drizzle it with plenty of butter, making sure that the pastry brush does not touch the phyllo.
- Follow the same process for the remaining five phyllo sheets and then, press them lightly with your hands.
- Add the filling on top, spread it well with a spoon, and turn the edges of the phyllo inwards. Drizzle the cream with a little butter.
- Follow the same process for the rest of the phyllo sheets. Attention! Do not forget to drizzle the phyllo sheets, one by one, with butter.
- Place the last phyllo sheet carefully on top, flip the edges inwards, press them with the pastry brush, and brush them with butter. This way, you will “seal” the galaktoboureko.
- With a knife, score the galaktoboureko into 12 pieces, slightly cut them, and pour the rest of the butter over them.
- Bake in the oven for 1 hour and 30 minutes.
- Take the galaktoboureko out of the oven and pour the cold syrup over it.
- Set it aside to cool and absorb the whole syrup.
- Serve with the orange peels from the syrup and cloves.

Ingredients

For the syrup

- 900 g granulated sugar
- 550 g water
- 130 g glucose
- 1 stick(s) cinnamon
- 2 cloves
- orange peels, of 2 oranges

For the cream

- 2 oranges
- 1 liter milk
- 250 g granulated sugar
- 130 g semolina, fine
- 270 g butter, ice-cold, cut into cubes
- 4 eggs, medium
- 1 g vanilla powder
- 450 g phyllo dough sheets

To serve

- orange peels, from the syrup
- 12 cloves

Διατροφικός πίνακας

Nutrition information per portion

826 Calories (kcal)	24.0 Total Fat (g)	14.0 Saturated Fat (g)	142.0 Total Carbs (g)
41%	34%	70%	55%
108.0 Sugars (g)	10.0 Protein (g)	1.4 Fibre (g)	0.4 Sodium (g)
120%	20%	6%	7%