



Greek milk pie – Galatopita

15'
Hands on

4 hours'
Hands off

45'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 1.120 g milk
- 200 g granulated sugar
- 90 g semolina, fine
- 30 g corn starch
- 3 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- lemon zest, of 1 lemon
- 1 pinch salt
- 90 g butter

For the coating

- 2 tablespoon(s) water
- 1 egg, medium
- 2 tablespoon(s) granulated sugar

To serve

- 2 tablespoon(s) granulated sugar
- 1 tablespoon(s) honey
- 1 tablespoon(s) cinnamon
- mint leaves

Method

- Preheat the oven to 180° C (356° F) set to fan.
- In a [pot](#), add the milk, the sugar, and transfer over medium heat until it comes to a boil.
- In a bowl, add the semolina, the cornstarch, and mix. Add the eggs, [vanilla extract](#), lemon zest, salt, and mix very well with a hand whisk.
- With a ladle, slowly add the hot milk from the pot into the bowl with the eggs, by constantly stirring.
- Add the mixture into the pot again, transfer on heat, and stir constantly until the cream thickens.
- Remove from the heat, add the butter, and mix until it melts.
- Butter a [27 cm baking dish](#) and sprinkle with semolina. Pour the whole mixture and spread it well with a [spatula](#).

For the coating

- In a [bowl](#), add the water, egg, sugar, and mix well.
- With a [pastry brush](#), spread it over the whole surface of the milk pie and bake for 40-45 minutes.
- Remove from the heat and allow at least 4 hours for it to cool well.
- Serve with sugar, honey, cinnamon, and mint.

Διατροφικός πίνακας

Nutrition information per portion

308 Calories (kcal)	14.0 Total Fat (g)	8.4 Saturated Fat (g)	37.0 Total Carbs (g)
15%	20%	42%	14%
28.0 Sugars (g)	7.7 Protein (g)	0.5 Fibre (g)	0.21 Sodium (g)
31%	15%	2%	4%