



Greek custard pie with phyllo – Bougatsa

20'
Hands on

60''
Hands off

50'
Cook Time

15-20
Portion(s)

3
Difficulty



Method

For the custard

- In a **pot**, add the milk and sugar, and transfer over medium heat until the milk comes to a boil.
- Add the semolina and stir with a **hand whisk**, until the cream thickens.
- Remove from the heat and add the vanilla extract, lemon **zest**, cold butter, and mix until the butter melts.
- Add the yolks, salt, and mix.
- Transfer the custard into a **bowl**, cover with plastic wrap, and place it into the refrigerator to cool well. Make sure that the plastic wrap touches the surface of the custard, so it does not make a crust while cooling.

For the phyllo

- In a mixer's bowl, add the flour, salt, water, and 50 g of the melted butter.
- Beat with the paddle attachment for 5-7 minutes at high speed, until there is an elastic dough.
- Remove from the bowl, cover with plastic wrap, and let it rest for 20 minutes.
- Remove the plastic wrap and **cut** into 4 pieces. Shape into balls and place them into a bowl. Cover with plastic wrap and let the dough rest for 20 more minutes.
- Take two of the dough balls and roll them out into small discs. Spread them onto a baking pan, cover with plastic wrap, and let them rest for 20 minutes.

To assemble

- Preheat the oven to 170° C (338° F) set to fan.
- Spread your working surface with melted butter and place the first dough. Roll it out softly with a rolling pin, not from the center but from its sides.
- Then, carefully spread the sides of the dough all around with your hands, by pulling the corners of the dough.
- Follow the same process, until you have a very thin phyllo.
- Spread ¼ of the butter and cut strips around the phyllo in order to form a parallelogram. Place the strips in the center of the phyllo.
- Add half of the filling in the center and close it like a folder. Set aside.
- Roll out the second dough in the same way, and spread ¼ of the melted butter.
- Place the bougatsa in the center of the phyllo, with the folded side facing down. Roll softly with the rolling pin, and fold the outer phyllo like a folder.
- Transfer the bougatsa, with the folded side facing down, into a **baking pan** lined with parchment paper and bake for 40-50 minutes.
- Follow the above process for the other two doughs as well. You can bake the second bougatsa too, or you can put it in the freezer.

To serve

- **Cut** the bougatsa into small pieces, dust with icing sugar, cinnamon, and serve.

Ingredients

For the custard

- 750 g milk
- 180 g granulated sugar
- 70 g semolina, fine
- 1 tablespoon(s) [vanilla extract](#)
- lemon zest, of 1 lemon
- 40 g butter, cold
- 3 egg yolks, of medium eggs
- 1 pinch salt

For the phyllo

- 450 g hard flour
- 10 g salt
- 220 g water, at room temperature
- 500 g butter, melted

To serve

- icing sugar
- cinnamon

Διατροφικός πίνακας

Nutrition information per portion

214 Calories (kcal)	8.1 Total Fat (g)	4.7 Saturated Fat (g)	30.0 Total Carbs (g)
11%	12%	24%	12%
11.0 Sugars (g)	5.0 Protein (g)	0.9 Fibre (g)	0.54 Sodium (g)
12%	10%	4%	9%