



# Greek politiko Thessalonikis

30'  
Hands on

60''  
Hands off

20'  
Cook Time

8-10  
Portion(s)

2  
Difficulty



## Method

For the base

- Preheat oven to 180° C (350\* F) Set to Fan.
- In a  **bowl**, whisk the semolina, sugar, baking powder, baking soda, milk, mastic, and mahlab.
- Grease a **32x25 cm baking pan** and spread the mixture evenly.
- Bake for 20 minutes.
- Remove and set aside to completely cool.

For the syrup

- In a  **pot**, add the sugar, cinnamon and transfer to medium to high heat until it comes to a boil and the sugar dissolves.
- Using a  **ladle**, pour the hot syrup over the cold base.

For the cream

- In a pot, add 450 g of the milk, the sugar, vanilla extract and transfer over medium heat. Allow to heat without stirring.
- In a bowl, add the yolks, the rest of the sugar and whisk.
- Add the rest of the milk, the corn starch and whisk.
- When the milk comes to a boil, slowly transfer to the yolk mixture whisking continuously.
- Transfer all of the mixture back to the pot and place over medium heat. Whisk continuously until the cream thickens.
- Remove from heat, add butter and mix until it melts.
- Transfer to a bowl and cover with plastic wrap, making sure that the wrap directly touches the surface of the cream. Refrigerate for 30-60 minutes until completely chilled.

To assemble

- In a bowl, add the cream and whisk until fluffy.
- Add the  **whipped cream** and gently mix with a spatula until homogenized and you have a fluffy cream.
- Spread the cream over the base using a spatula.
- Refrigerate for 1 hour until completely chilled.
- Sprinkle with cinnamon and serve.

## Ingredients

For the base

- 300 g semolina, coarse
- 180 g granulated sugar
- 1 teaspoon(s) baking powder
- 1 teaspoon(s) baking soda
- 250 g milk
- 1/2 teaspoon(s) mastic, powder
- 1 level teaspoon(s) mahlab, powder

For the syrup

- 350 g water
- 350 g granulated sugar
- 1 stick(s) cinnamon

For the cream

- 500 g milk
- 130 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 3 egg yolks, from medium eggs
- 50 g corn starch
- 50 g butter
- 200 g [whipped cream](#)

To serve

- cinnamon, powder

## Διατροφικός πίνακας

Nutrition information per portion

531 Calories (kcal)	13.0 Total Fat (g)	7.2 Saturated Fat (g)	96.0 Total Carbs (g)
27%	19%	36%	37%
71.0 Sugars (g)	7.6 Protein (g)	1.0 Fibre (g)	0.5 Sodium (g)
79%	15%	4%	8%