



Greek orange pie

15'
Hands on

3 hours'
Hands off

45'
Cook Time

8-10
Portion(s)

2
Difficulty



Method

For the syrup

- In a [pot](#), add the sugar, water, orange juice and transfer over medium heat.
- As soon as it comes to a boil, remove from the heat and set aside to cool.

For the orange pie

- Preheat the oven to 100° C (212° F) set to fan.
- Spread the phyllo sheets onto your working surface. Crinkle them one by one, from the larger side, like an accordion and place them onto a [baking pan](#).
- Bake for 1 hour until they are completely dried out.
- At the same time, boil the 2 oranges for 1 hour. Remove and squeeze them well to get all of their juice. You need to keep the pulp.
- Increase the oven's temperature to 160° C (320° F) set to fan.
- In a food processor, add the pulp, sugar, and beat them. Then, add the eggs, milk, oil, vanilla extract, orange [zest](#), baking powder and soda. Beat well until the ingredients are homogenized and transfer into a bowl.
- With your hands, crumble the phyllo sheets until they broken up and add them, in batches, into the [bowl](#) with the filling. Mix well with a [ladle](#).
- Spread sunflower oil and flour onto a [32x25 cm baking pan](#) and spread the mixture inside.
- Bake for 40-50 minutes.
- Remove, and with a ladle pour the cold syrup over.
- Allow 30 minutes for the syrup to be absorbed and serve with orange spoon sweet, [ice cream](#) and mint leaves.

Ingredients

For the syrup

- 700 g granulated sugar
- 500 g water
- 300 g orange juice

For the orange pie

- 450 g phyllo dough sheet
- 2 oranges
- orange zest, of 3 oranges
- 250 g granulated sugar
- 250 g seed oil
- 250 g milk, 3,5%
- 1 teaspoon(s) baking powder
- 1 teaspoon(s) baking soda
- 2 vanilla pods
- 3 eggs

To serve

- ice cream
- orange spoon sweet

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|-----------------------------|-----------------------------|
| 854 Calories (kcal) | 33.0 Total Fat (g) | 9.6 Saturated Fat (g) | 130.0 Total Carbs (g) |
| 43% | 47% | 48% | 50% |
| 102.0 Sugars (g) | 7.7 Protein (g) | 1.8 Fibre (g) | 0.72 Sodium (g) |
| 113% | 15% | 7% | 11% |