



Greek Custard Pie - Galaktoboureko

30'

Hands on

100'

Cook Time

10-12

Portion(s)

3

Difficulty



Method

This is Aki's version of one of the all-time favorite traditional Greek desserts called "Galaktoboureko"! A creamy custard made from semolina, wrapped in sheets of phyllo and soaked in syrup! It is actually a very fresh and delicate tasting sweet that you will love!
For the syrup

- Combine the sugar, water, cinnamon stick and lemon rind (no pith) in a **pot**. Place over heat and bring to a boil
- As soon as it comes to a boil, mix with a spoon to make sure the sugar has dissolved completely. The mixture should be translucent.
- When ready, add the honey and remove from heat. Give it a stir and set the syrup aside to cool.

For the custard filling

- Beat the eggs along with half the sugar in a mixer for 3-4 minutes.
- The mixture needs to become very fluffy and become a light meringue and set aside until needed.
- In a pot, add the heavy cream, milk, the remaining sugar, a pinch of salt, 1 teaspoon vanilla extract. Place over medium to high heat and bring to a boil.
- As soon as you see that the mixture is bubbling, add the semolina and whisk for about 3-4 minutes until it thickens.
- When the whisk leaves streaks in the mixture, it means it has thickened enough and it is ready.
- Remove from heat and add the butter. Continue whisking until the butter melts and is completely incorporated.
- Use a spatula and transfer mixture to a mixer's bowl. Beat for 4-5 minutes, until the mixture cools a little. Turn off the mixture and check that it is lukewarm.
- When ready, add the egg to the bowl and gently fold with a spoon. Your custard filling is ready.
- Preheat oven to 160* C (320* F) Fan.
- Melt the butter in the microwave or in a saucepan. Generously brush a 25x35 cm or 35x40 cm **baking pan** with some of the

Ingredients

For custard filling

- 170 g fine semolina
- 200 g granulated sugar, divide into 2 parts (100+100)g
- 500 g heavy cream 35% fat
- 500 g whole milk 3.5% fat
- 4 eggs
- 100 g butter
- 1 teaspoon vanilla extract or 2 packets of vanilla powder
- 220 g butter, melted for brushing phyllo
- 1 package phyllo dough

For syrup

- 800 g granulated sugar
- 450 g water
- 75 g honey
- the rind from 1 lemon
- 1 cinnamon stick

Διατροφικός πίνακας

Nutrition information per portion

900 Calories (kcal)	40.0 Total Fat (g)	25.0 Saturated Fat (g)	124.0 Total Carbs (g)
45%	57%	125 %	48%
92.0 Sugars (g)	9.7 Protein (g)	1.4 Fibre (g)	0.36 Sodium (g)
102 %	19%	6%	6%

melted butter.

- Start assembling the pie by spreading a sheet of phyllo dough in the pan and drizzle with butter. Do not brush the butter straight on to the phyllo, drizzle it from above.
- Repeat the same process with the remaining 5 sheets of phyllo dough. Very gently press down on the phyllo with your hands, just a little.
- Spread the custard on top and turn in the phyllo that is hanging over the edges. Drizzle with butter.
- Set 1 sheet of phyllo dough aside and add the remaining sheets over the custard, drizzling each one with melted butter in the same way as before.
- Carefully cover with the final sheet you set aside. Use your pastry brush to help you turn it inwards, towards the bottom of the pan to seal the sweet.
- Drizzle a generous amount of melted butter over the top of the sweet and spray with some water.
- Score the top of the pie into 10-12 pieces and then cut into them and pour the remaining butter on top.
- Bake for 1 ½ hours or until golden brown and crunchy.
- When ready, remove from oven and immediately **pour** the cold syrup over the pie.

Tip

When pouring the syrup on the sweet, the syrup should be cold and the sweet should be scorching hot!! Can be stored in the refrigerator for up to 1 week. The sugar, heavy cream and milk stop the mixture from sticking or burning on the bottom of the pot. The butter is what brings the cream together and gives such a nice and smooth texture.