

GALAKTOBOUREKO

Milk pie

Makes 12 portions

Ingredients

- 1100ml (38fl oz) full-cream milk
- 400g (15oz) castor sugar
- 180g (1½oz) semolina
- pinch of salt
- 3 eggs
- 1 split scraped vanilla bean
- 10 sheets filo pastry (1 packet), halved
- 250g (8oz) clarified butter
- 20g (¾oz) unsalted butter
- 1 tablespoon ground cinnamon

Syrup

- 250g (8oz) castor sugar
- 200ml (7fl oz) water
- zest and juice of ½ lemon

Method

1. Bring milk, sugar, vanilla bean and cinnamon to the boil in a saucepan.
2. Mix semolina and salt together then whisk quickly into milk. Continuously whisk over medium heat for 5 minutes until thick.
3. Whisk in unsalted butter then cover with grease-proof paper to prevent skin forming. When cool mix in eggs, and leave aside.
4. Butter a 350mm x 250mm (14 x 10 inches) baking dish. Lay filo pastry on chopping board then place baking dish upside down and cut filo to the shape of the dish.
5. Place 7 sheets of filo in the dish, brushing each sheet with clarified butter. Pour in custard and top with remaining sheets of filo, brushing each with clarified butter.
6. Bake at 165°C (325°F, Gas Mark 2-3) for 45 minutes until golden brown and custard is set. While baking, bring syrup ingredients to the boil and simmer for 2 minutes then strain.
7. Pour hot syrup over galaktoboureko as soon as it comes straight from the oven.
8. Leave to cool for an hour and then portion into 12 pieces. We caramelize the top with icing sugar and a blow torch for appearance but it is just as good with icing sugar and a sprinkle of cinnamon. Also can be served with poached figs.