



**RECIPE OF THE WEEK: 25/07/2022**  
**Glykia Strifti Kolokythopita Roumeli**  
**(Sweet Spiral Pumpkin Pie)**

Every region in Greece has its own special pies. This *kolokythopita* is a speciality of Roumeli as well as other regions such as Mytileni. It has the scent of summer and comes out light and incredibly flavoursome.

**Ingredients**

1-8 kg pumpkin flesh (you need to buy a pumpkin of over 2kg for this), cut into 3cm cubes  
finely grated zest and juice of 2 oranges  
125ml mild olive oil or sunflower oil  
150g freshly ground caster sugar  
1 tbsp ground cinnamon  
1 tsp freshly ground nutmeg  
1 tsp freshly ground cloves  
2 tbsps semolina or pudding rice  
4 medium free-range eggs, lightly beaten  
250g walnuts, roughly chopped  
2 tbsp brandy  
500g filo pastry

**For dusting**

icing sugar  
freshly-ground cinnamon

Makes 12-14 pieces



**Method**

1. Put the pumpkin in a large heavy-bottomed pan with the orange juice and bring to the boil. Cover and simmer for 12-15 minutes until tender. Cool and drain, reserving the liquid.
2. Whisk the reserved liquid in a small saucepan with the orange zest, olive oil, sugar, cinnamon, nutmeg and cloves until the sugar has dissolved. Stir in the semolina or rice and cook on a low heat until thickened.
3. Pour the beaten egg into the mixture, stirring constantly until the mixture is thick and smooth. Add in the pumpkin flesh, chopped walnuts and cognac and mix well until thoroughly combined.
4. Pre-heat the oven to 180°C/160°C fan/gas 4.
5. Brush half a sheet of filo lightly with oil and fold over the remaining half. Grease the surface of the sheet of filo and spread 2-3 tablespoons of the mixture over the top, along the length of the pastry, avoiding the edges. Then roll the filo over the top of the mixture to form a cylindrical shape. Carefully place it into the middle of a lightly greased 35cm round baking tin. Continue to make the rolls with the remaining pastry and filling. Place them into the baking tin next to the original roll, winding them round to form a large spiral shape, until the entire base of the tray is covered.
6. Brush the surface of the kolokythopita with olive oil and bake in the pre-heated oven for 45-50 minutes or until the top is golden.
7. Slice into portions and serve warm or cold, sprinkled with icing sugar and cinnamon. Serve this on its own or with some thick Greek yoghurt beaten with honey and orange liqueur.