# RECIPE OF THE WEEK: 20/04/2020

## GALAKTOBOUREKO STO TAPSI

## (VANILLA CUSTARD IN FILO PASTRY)

Serves 10-12

INGREDIENTS

1.3 litres of milk
Rind of 1 lemon 5cm long
6 egg yolks
200g caster sugar
50g unsalted butter
Zest of 1 lemon
A pinch of salt
250g of fine semolina
Seeds from 1 vanilla pod or 1 teaspoon of vanilla essence
1 packet 400g of filo pastry
250g unsalted butter, melted
Icing sugar for dusting

FOR THE SYRUP

600g of sugar
300ml of water
Juice and a rind of 1 lemon
1-2 cinnamon sticks each 3cm long
2-3 cloves
Splash of rosewater (optional)

Preheat the oven to 180 degrees. Heat the milk with lemon rind in a small heavy- based saucepan to boiling point. Remove saucepan from heat, leave to cook for 10 minutes. Remove the lemon rind.

In a mixer or with a whisk beat the egg yolks with sugar until thick and creamy, add the butter, the lemon zest with a pinch of salt and stir well, the gradually add the semolina beating all the time.

Add the boiled milk gradually, beating thoroughly after each addition, and return the mixture to the saucepan. Cook over a low heat until the mixture thickens, stirring all the time. Remove the custard from the heat and stir the vanilla seeds or essence. Cover the surface of the custard with cling film or cheesecloth to prevent a skin forming and allow to cool.

Butter the sides and base of a baking tin 35 x 30cm and line it with half the pastry brushing each sheet with melted butter as they are spread one on top of the other, spread the filling evenly with a spatula and turn back the edges of the pastry over the custard to keep it from oozing out.

Bake the galaktoboureko in the oven for 35 to 40 minutes until golden brown on top.

Meanwhile make the syrup. Combine the sugar, water, lemon rind, cinnamon and cloves in a saucepan. Bring to the boil, simmer for 5 minutes, then add the lemon juice and rosewater if using and simmer for a further 2 - 3 minutes. Leave it to cool.

Pour the cold syrup over the hot galaktoboureko. Dust with icing sugar and serve.

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