



RECIPE OF THE WEEK: 17/06/2020

**VASOULLA'S STAPHIDOPITA
(SULTANA AND ORANGE LIQUER IN FILO)**

This is an original recipe invented by my wife Vasoulla back in the 80's. It was baked and served in all three of our Greek restaurants The Olive Trees since 1983. Any lover of the sweet Greek pies with syrup will very much appreciate this dessert. The combination of the soaked sultanas, cinnamon, orange zest and juice together with an orange liqueur in crispy filo pastry coated with syrup makes this a delicious, mouth-watering dessert whether it is served after dinner or with coffee and tea.

Ingredients

Serves 12

Filling

450g sultanas, soaked overnight

2tsp cinnamon

Finely grated zest and juice of 1 orange 2tbsp orange liqueur

2-3tsp vanilla extract

You will also need

1x 500g packet ready-made filo pastry

175g melted butter for greasing

Syrup

75g thyme honey

500g sugar

500ml water

Finely grated zest of 1 lemon

Juice of 1 lemon

1 cinnamon stick, 3cm long

3-4 cloves

Method

1. Preheat the oven to 180'c/160'c fan/gas mark 4
2. In a large mixing bowl, mix all the ingredients for the filling apart from the filo and butter.
3. Butter a 22x30x5cm roasting dish. Arrange 10 filo sheets inside it, butter it well as you add each one.
4. Add the sultana mixture on top of the filo sheets and layer the remaining filo sheets on top, buttering each one well.
5. With a sharp knife,. Score the top of the staphidopita cutting through the top 4 sheets into square or triangular shapes.
6. Sprinkle with a little water over the top and bake in a preheated oven for 45-50 minutes until the staphidopita is just golden brown. Remove from the oven and allow to cool,
7. to make the syrup, put all the syrup ingredients into a medium pan and bring to the boil, reduce the heat and allow to simmer for 5 minutes.
8. Pour the hot syrup over the cold staphidopita. Leave for 20-30 minutes for the filo to absorb the syrup, then cut into pieces and serve.