KALI OREXI

sharing our Greek culinary heritage

Jess' Rizopita

(A recipe based on Jess' Yiayia Maritsa's rizopita – a special childhood memory for Jess)

You will need...

1 cup medium-grain rice

2 cups water

2 cups thickened cream

2 cups full-fat milk

¾ cup caster sugar

1 tablespoon vanillin sugar

1 tablespoon vanilla extract

6 sheets fillo pastry

2 eggs, lightly beaten

75g unsalted butter, melted

Icing sugar and cinnamon to serve

Preparing the rizopita filling

- Place rice and water into a small-medium saucepan
- Bring to a gentle boil and continue cooking till all the water is absorbed
- Add the cream, milk, caster sugar, vanillin sugar and vanilla extract
- Return to a gentle boil and continue to boil until the mixture thickens and the rice becomes *al dente*
- Take off heat and allow to cool for 10-15 minutes

Preparing the rizopita

- Baste a 28cm diameter pan with the melted butter
- Baste each fillo sheet and place in the pan, allowing for slight overhang over the pan edges
- Orient each fillo sheet differently in the pan
- Cover the pan with a damp towel as you finish the filling preparation
- Beat 2 eggs and add them to the rice filling while stirring at the same time; combine well
- Add the filling to the pan
- Twist the overhanging fillo into a braid and lay on top of the rizopita
- Baste the braided edges with butter
- Bake in an oven preheated to 170°C fan-forced for approximately 30 minutes until the pastry and top of the pie are golden brown

Serving the rizopita

- Allow the rizopita to cool for about 20 minutes before dusting it with icing sugar and cinnamon
- Serve and enjoy!

Note

The rice filling can be enjoyed as the most decadent and delicious rice-pudding EVER!!!