KALI OREXI

sharing our Greek culinary heritage

Evmorfia's Galatopita

The Journey of a Recipe...

You will need...

For the custard

1.25 litres of milk (preferably full cream)
150g sugar
1 tsp vanilla extract/paste
1 cinnamon quill
Pinch of salt
Zest of 1 lemon
50g plain flour
50g semolina
3 eggs
50g butter

For basting

1 egg
2 tablespoons water
50g sugar
30g butter, cut into 2cm cubes

Dusting after baking

Cinnamon
Sugar

Preparing the galatopita

- Butter & flour a 30cm round pan or 23 x 35 cm rectangular pan
- In a medium pot, warm but do not boil, the milk, sugar, vanilla, cinnamon quill, salt and lemon zest, over medium heat
- In a small bowl mix flour and semolina
- In another bowl, whisk eggs and the remainder of the milk, before adding and combining the flour and semolina mixture
- Add a ladleful of the warm milk to the egg mixture and whisk
- Pour this tempered egg mixture into the milk and continue to heat and whisk until bubbling and thick
- Remove from the heat, add butter and mix through until melted and incorporated
- Remove the cinnamon quill
- Pour custard into your prepared pan and smooth out the surface
- Whisk egg, water and sugar and pour over the top of the galatopita
- Use a pastry brush to evenly spread the egg mixture across the top of the galatopita
- Dot the top of the galatopita with the butter cubes
- Bake in a 170°C fan-forced oven, on the middle rack, for 45 minutes
- Remove from the oven and immediately dust with cinnamon and sprinkle with sugar
- Allow the galatopita to cool completely before slicing

Serving the galatopita

- Slice and serve and enjoy with your family & friends xx
- Kali Orexi!